

## Manufactured By ROBAND AUSTRALIA PTY LTD



## **OPERATING INSTRUCTIONS**

## **SYCLOID™ TOASTER**

Models ST500A Version 1
ST350A Version 1

#### **Special Features:**

- Cool to Touch for User Safety
- Hinged Lid For Easy Cleaning
- Advanced Automatic Electronic Controls
- Automatic Toast Sensing
- Energy Save Mode
- Ultra-Durable Stainless Steel Elements
- LED Lights Illuminating Toast Chute
- Easy Clean Crumb Tray

CE

These instructions cover the models of ROBAND® Conveyor Toasters only. Although there are slight variances between models, the installation, operation, care and maintenance procedure is the same for all.

Roband<sup>®</sup> 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<sup>®</sup> Australia also acts as the Australian agents for Vitamix<sup>®</sup> Blenders, Noaw<sup>®</sup> Meat Slicers, Förje<sup>®</sup> Cookware, Robalec<sup>™</sup> Soup/Rice Warmers, Robatherm Urns, Austheat<sup>®</sup> Fryers, Dipo Induction & Autofry Machines. Roband also has its own line of commercial cookware and cutlery under the Robinox<sup>®</sup> brand name.

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

| Roband Head Office<br>Sydney, Australia        |  |                          |  |  |  |  |  |
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## **CONTENTS**

| INTRODUCTION                 | 1  |
|------------------------------|----|
| GENERAL PRECAUTIONS          | 1  |
| PACKAGING                    | 2  |
| COMPLIANCE                   | 2  |
| INSTALLATION                 | 3  |
| OPERATION                    | 4  |
| GENERAL SAFETY               | 6  |
| CLEANING, CARE & MAINTENANCE | 7  |
| TROUBLESHOOTING              | 8  |
| TOAST SENSOR TEST MODE       | 9  |
| SPECIFICATIONS               | 9  |
| APPENDIX A                   | 10 |

#### 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 Toasters will get hot. Always be careful when near an operating Toaster, 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. Do not allow children to play with these units.

These Toasters are for use with bread products without spreads or fillings. The performance of this unit cannot be guaranteed for non-bread product such as Pizza, or for unusually thick bread products.



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.
- ◆ The machine has been modified in any way.



#### **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 Conveyor Toaster should include:

- 1) One Sycloid<sup>TM</sup> Conveyor Toaster (appropriate model)
- 2) One Crumb Tray
- 3) This Manual

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 24 hours of receipt. No claims will be accepted or entertained after this period.



#### C-Tick:

Roband<sup>®</sup> 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.

#### CE:

Roband® products bearing the CE compliance mark have been designed and manufactured to comply with European Standards and Directives



#### **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 using methylated spirit.

Place the Toaster on a firm, level surface in the required position.

The Sycloid has insulation and an internal cooling fan so that it remains safe to touch externally. But for ventilation ensure that there is about 50mm clearance around the sides and about 100mm at the back of the machine. This will also allow the cover to be opened. If situated near a hot machine the clearance should be adjusted accordingly.

Before connecting the toaster to the power supply, ensure that the controls are in the "OFF" position.

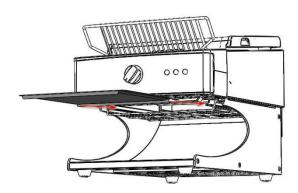
#### ⇒ AUSTRALIAN MODELS

For the ST350A models plug the machine into a single phase, 10 amp power point. For the ST500A models, plug the machine into a single phase 15 amp power point. The ST500A models will not plug into a 10 amp power point.

#### ⇒ EXPORT MODELS (-UK, -F AND -M MODELS)

Export models can plug into a standard 13 Amp United Kingdom (Type G), 16 Amp European (Type E or F) or South African (Type M) power point.

For first installation, remove the Crumb Tray packaging and insert Crumb Tray into Machine. If it has been removed for cleaning, please ensure that it has been replaced prior to use.



The machine is now ready for operation. Please read the next section for further information

## **OPERATION**

#### SWITCHING YOUR TOASTER ON:

The on/off switch is located at the front left hand side of the machine on the underside of the front housing. The green LED will indicate the machine is on.

#### WARM UP CYCLE

After switching ON, The machine will begin its "Warm-Up" Cycle. During Warm up, the machine's elements will be powered at 100% and the amber pilot light will fast flash. The Sycloid motor will not turn on for 3 minutes. The machine takes about 10 minutes to fully warm up.

#### NORMAL OPERATION

After the Warm-Up cycle, the Sycloid conveyor toaster is ready to use. The Amber pilot light will remain ON during the "Normal Operation" mode.

The toaster will remain in normal operation mode as long as it is being used. A sensor monitors when bread is placed in the bread chute. If the toaster has not been used for a period the toaster will automatically enter *energy save* mode. (See below for details on "Energy Save Mode").

#### **Setting Speed Control**

Set the Speed Control knob to about 5 as an initial speed setting. This can be adjusted faster or slower to achieve lighter or darker toast as required.

#### **Toasting**

Place 1 or 2 slices of bread on the bread chute and check the results when finished. Adjust the speed control if required.

#### **CONVEYOR IDLE MODE**

The toaster can sense usage. After the toaster has been idle for a period of 5 minutes the conveyor Motor turns off to save energy, but the elements will stay on. The conveyor automatically restarts when bread is placed in the chute.

#### **ENERGY SAVE MODE**

If the toaster has been idle for 30 minutes, the toaster will enter "Energy-Save" mode. During "Energy-Save" the element power is reduced to save power, and the conveyor remains off. This will be indicated by the Slow Pulsing Amber LED. The Toaster automatically wakes up from energy save when bread is placed in the chute (see below).

#### WAKE UP FROM ENERGY SAVE

When waking up from energy save the elements will be switched to 100% power. The Amber LED will fast flash as the machine warms back up. The Sycloid will automatically move the bread into the toast cavity, and will index on and off until full operating temperature has been reached. When at full temperature the conveyor will move continuously.



#### **SLEEP MODE**

If the toaster has not been used for a period of 40 minutes it will enter "Sleep Mode" where it will shut down power to the elements completely and the conveyor will remain off. To wake up from "Sleep Mode" simply put bread into the entry chute. The warm up is the same as if the machine was turned ON at start of operation.

#### **FAULT MODE**

In the event of a fault, the machine will enter "Fault Mode". The red pilot light will flash. During Fault Mode, power to the elements and the conveyor system will be shut down till the fault is rectified. Please check the Troubleshooting section.

#### **COVER OPEN MODE**

If the cover is opened during operation the elements will be turned off immediately and the Sycloid motor stopped. The amber and red pilot light will alternate flash. The cover should not be opened during normal operation, only when cool. When the cover is closed the machine will resume normal operation.

#### STANDBY (OFF) MODE

When switched OFF the Sycloid Toaster goes to standby mode. The green pilot turns off. The cooling fan will continue to run on for period of about 10 minutes to cool the machine. During standby the Sycloid will consume a very small amount of power (<10W). It is recommended that the machine be disconnected from wall power when not in use.

#### **BYPASS MODE**

There is a bypass switch semi concealed at the right hand side of the control box. This switch activates simple ancillary controls that override the elements, motor, and pilot lights to be ON. If the red pilot light is on permanently it means the machine is in Bypass mode. Intelligent control will not work if the machine is in Bypass mode, i.e. there will be no energy save mode. The machine will operate safely when in Bypass mode, but it is recommended that standard mode is used. See trouble shooting for more info.

#### OPERATING TIPS

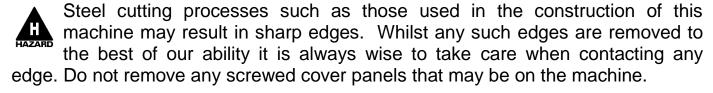
- ⇒ Best results are obtained by using "day old" bread, which has lost some of the moisture inherent with fresh bread.
- ⇒ Different breads will have different toasting properties. Using the same brand of bread will result in more consistent toasting through user familiarisation.
- ⇒ Regular cleaning of the crumb tray is essential.



## ★ SAFETY ★ 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.



This unit can get **very** hot inside the toast cavity. Do not open the top cover or remove crumb tray whilst the machine is hot. Do not place your hand into the entry of the toast cavity. There is a wire guard above the toast chute area, do not intentionally touch this guard or try poking fingers in between gaps.

Always ensure the power cable does not run next to or behind other hot machines. Ensure that any damaged power cord is replaced before further use. These cords should be replaced by qualified service persons only.

Do not clean this unit with the use of a water jet. Do not clean with a soaking wet cloth or sponge. Do not immerse the machine into water.

Do not move the machine while the top cover is opened. Only move the machine when the top cover is closed and the machine has cooled down. The machine is classed as heavy and should be transported on a trolley.



#### **CLEANING, CARE & MAINTENANCE**

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

- ⇒ Ensure the **power is disconnected** and the **toaster is cool** before attempting to clean any part of the machine.
- ⇒ Daily cleaning of the crumb trays is a requirement. The crumb tray may be removed by sliding it out from the toaster. It can then be emptied. Be sure to put the crumb tray back into the unit.
- ⇒ All toasters will begin to look dirty if not cleaned daily. In order to maintain its attractive appearance the Sycloid Toaster has been specifically designed to allow for easy cleaning. **Roband recommends cleaning daily**.

#### $\Rightarrow$ To clean;

- Remove the crumb tray and empty.
- Open the top cover and brush any excess dried crumbs from the inside of the toast cavity, lower elements and lower reflector. Brush the dried crumbs out of off the toast chute.
- Wipe the outside of the toaster down with warm soapy water using a damp sponge or cloth. Do not immerse the toaster in water or allow the ingress of water into the ventilation holes or controls. Do not clean this unit with the use of a water jet.
- o Close the cover before wiping the outside of it down.
- Wipe the toast chute out.
- o Ensure that the crumb tray is replaced prior to use.



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

CAUTION: Some cleaning agents can damage stainless steel, aluminium and plastic, 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 not the responsibility of Roband.

#### **OPENING THE COVER**

Pull the cover release lever on the Leftt hand side of the machine. With the other hand swing the Top Cover fully open. Do not move or bump the machine whilst the cover is open.

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#### **TROUBLESHOOTING**

Check all the following points before contacting for a technician.

#### If the Toaster does not start

- ✓ The ON OFF switch is switched on. The green pilot light should be on.
- ✓ The machine is plugged in correctly and the power switched on.
- ✓ The Lid is in the closed position. The amber and red pilots will flash if the lid is opened.
- ✓ The power point is not faulty.

#### If the Sycloid Motor stops during operation:

- ✓ The machine may be in energy save mode. Check for a double flash on the amber pilot. Put bread in and it will start automatically.
- ✓ If smoky, turn off the machine and allow cooling. Open the top cover and check for anything stuck in the conveyor.

#### If the machine does not enter Energy Save mode

✓ Check the toast sensor works (see Sycloid Test Mode). Note that if the toast sensor does not work the machine will never go into energy save mode.

#### **Bypass Mode**

✓ Try turning the switch at the right hand side of the control box to bypass mode. Bypass mode will use simple ancillary controls to override the motor, elements and fan to be ON. Intelligent control through the microcontroller will be bypassed. Energy save mode will not work in Bypass mode. The red pilot being permanently on indicates Bypass mode is active. Contact Tech support if the machine will **only** work in bypass mode. It indicates that there is an issue with the Sycloid microcontroller circuit.

#### If the machine trips the RCD

✓ Check Appendix A at the end of this manual on the subject of RCD'S



#### TOAST SENSOR TEST MODE

#### STEP 1: Place the machine in Sensor Test Mode.

**CAUTION:** Ensure the machine is not hot

- ⇒ Switch the machine off at the ON-OFF Switch
- ⇒ Open the top cover. Note there is release lever on the right hand side. Ignore the flashing Amber and Red LEDS that indicate the Cover is open. The elements will not activate while the Lid is opened.
- ⇒ Flick the ON OFF switch **ON** 5 times. The action is as follows:
  - ON OFF ON OFF ON OFF ON

It should take about 5 seconds to complete the action

- ⇒ Upon entering the Sensor test mode the Red Pilot Light will double flash and the Amber Pilot will be off.
- ⇒ Using a finger, cover the toast sensor hole on the right hand side of the bread chute. Whilst covered the Sycloid motor will start moving the moving conveyor and the amber pilot light will turn on. This tests the toast sensor and motor are working.

#### STEP 2: Place the machine back in normal mode

- ⇒ Close the cover
- ⇒ Turn off the machine at the ON-OFF switch. Wait 1 second
- ⇒ Turn on the machine. The amber pilot light will fast flash indicating warm up.

#### **SPECIFICATIONS**

| Model  | Voltage | Power | Current | Toast<br>Output                    | Nominal Dimensions |                   |                                      |
|--------|---------|-------|---------|------------------------------------|--------------------|-------------------|--------------------------------------|
|        |         |       |         |                                    | Width              | Height            | Depth                                |
| ST350A | 230VAC  | 2300W | 10A     | Up to<br>350<br>slices<br>per hour | . 410mm            | 420mm<br>(closed) | 600mm<br>(closed)<br>640mm<br>(open) |
| ST500A | 230VAC  | 2990W | 13A     | Up to<br>500<br>slices<br>per hour |                    | 680mm<br>(open)   |                                      |

**NOTE:** Constant Research and Development may necessitate machine changes at any time.

ROBAND'
A U S T R A L I A PTYLID

#### **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 subcircuits 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, and there are many special comments related to the use of heating elements.

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).



## **NOTES**



#### WARRANTY

Every care is taken to ensure that no defective equipment leaves our factory and all goods manufactured by us are guaranteed against defective workmanship and materials for a period of 12 months from the date of purchase. Roband Australia's obligations pursuant to this express warranty being limited to the repair or replacement of the defective goods or materials, at is option and subject to the terms contained within this Warranty statement. Where relevant, glass, Teflon® and lamps are **not** included in this warranty and RCD tripping due to moisture absorption by Tubular Heating Elements is not considered a warranty fault.

Generally, all goods claimed under this warranty must be returned to the factory or an authorized service agent, freight prepaid, for inspection. All parts deemed to be defective will be replaced, however, no claims will be entertained for second hand products, or 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 the company.

Any repairs or replacement of defective goods or materials pursuant to this warranty, must be authorized by Roband Australia prior to any action being taken. The 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 other costs incurred for false claims or faults due to incorrect usage etc. are the responsibility of the claimant. Roband Australia Pty Ltd nor any subsidiary company or Agent shall be liable for loss of profit or damage to other equipment and property except where it is in breach of the guarantees provided in accordance with Schedule 2 of the Competition and Consumer Act 2010 (Cth) or the applicable legislation from time to time.

The goods come with guarantees that cannot be excluded under the Australian Consumer Law (ACL). You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably forseeable loss or damage. You are also entitled to have the goods repaired or replaced if they fail to be of acceptable quality and the failure does not constitute a major failure.

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

#### **Roband Australia Pty Ltd**

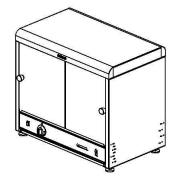
| 1 Inman Road, Cromer,     | NSW 2099                 |                            |  |
|---------------------------|--------------------------|----------------------------|--|
| Warranty Number: 1800     | 268 848                  |                            |  |
| Phone: (02) 9971 1788     | Fax: (02) 9971 1336      |                            |  |
| All other countries pleas | e contact your selling A | gent.                      |  |
| Please complete the foll  | owing details and keep   | this card in a safe place. |  |
| NAME                      |                          |                            |  |
| ADDRESS                   |                          |                            |  |
| MODEL No:                 | SERIAL No:               | DATE PURCHASE              |  |
| NAME OF DEALER:           |                          |                            |  |

# PLEASE RETAIN THIS SECTION FOR YOUR RECORDS DO NOT POST ROBAND® AUSTRALIA PTY LTD

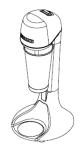


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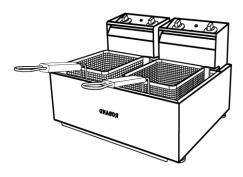
#### OTHER LEADING PRODUCTS AVAILABLE:



 $$\pi$\text{-PLUS}$$  PIE & FOOD WARMERS



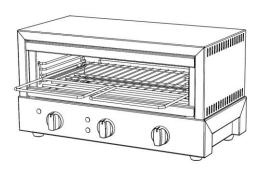
**DRINK MIXERS** 



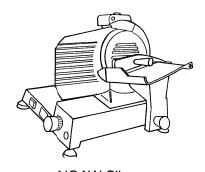
HIGH PERFORMANCE DEEP FRYERS



VITAMIX BLENDERS



**GRILLMAX TOASTERS** 



**NOAW Slicers** 

Manufactured/Imported in Australia by:



**Authorised Distributor/Agent** 

