



MANUFACTURED BY
ROBAND AUSTRALIA PTY LTD



OPERATING INSTRUCTIONS

REFRIGERATED FOOD BARS & BAIN MARIES

Models:

**BR SERIES UNITS V3
ER & ERX SERIES UNITS V4
CR & CRX SERIES UNITS V3
SR & SRX SERIES UNITS V2**

Special Features

Electronic Controller – Carel PJEZ
Refrigerated cold plate and cross fin technology (cross fin on X series units only)
Environmentally friendly refrigeration
Quiet operation
Stainless steel construction

These instructions cover the models of Roband® Refrigerated Food Bars and Bain Maries 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, 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, **NOAW**[®] Meat Slicers and **Malavasi**[®] Cutters and Mixers.

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.

Service personnel 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 children or the infirm without adequate supervision.

The performance of this unit cannot be guaranteed for operational use outside its design parameters. These parameters are as follows;

Ambient conditions: 15°C to 32°C

Duty cycle: 10 to 14 hours operation, 3 hours off minimum.

Pre-chilled food only is to be stored for short periods prior to sale.

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 unit should include:

- 1) One Refrigerated Food Bar or Bain Marie (appropriate model).
- 2) This Manual.
- 3) Glass Doors, if applicable to the model purchased.

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

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.

MODELS WITHOUT CONDENSING UNITS

These instructions apply specifically to the refrigerated food bars and bain maries which are supplied complete with the refrigeration condensing unit mounted beneath the unit.

However, the information contained in these instructions is also applicable to food bars and bain maries which are supplied ready for connection to a condensing unit in a remote location on site. The model prefixes for these units are BF, EF, EFX, CF, CFX, SF AND SFX.

Only qualified, licensed, refrigeration mechanics are to carry out the piping and commissioning of remote systems and the servicing of **all** units.

IMPORTANT: These units are designed for the holding and displaying of food immediately prior to sale. They are **not** designed for long term storage of food. All product placed in the units should be **pre-chilled** to a temperature of 5°C or less.

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.

The units are designed to be mounted on a bench top with the condensing unit located through a hole in the bench top. Alternatively, the unit can be supported at each end by a bench or suitable support and can span the opening. If this latter method is utilised, the ends of the unit should be secured to prevent it from being dislodged.

Please note: Good ventilation must be provided for the condensing unit. The Food Bar or Bain Marie will not function efficiently if poor ventilation is provided. Ventilation must be present in at least two areas of the cabinet/bench in order to allow a cross-flow of air.

Before connecting the unit to the power supply, ensure that the light switch and the refrigeration switch is in the "OFF" position.

It is most important that adequate ventilation be provided for the refrigeration condensing unit. If the food bar has been mounted on a bench top with the condensing unit in a cupboard below, holes should be cut to allow ventilation to the cupboard. The condensing unit area should also be kept clean to prevent dust and/or grease build-up on the condenser coil. The ventilation holes should provide for ventilation across an area not less than 250mm x 250mm.

Ambient temperatures within the immediate vicinity of these units must be considered. In general, these units are manufactured to operate in an environment of 15°C – 30°C. Operational temperature range will be decreased if humidity is particularly high.

The unit should **not** be tipped over prior to installation as this could cause oil to run out of the compressor, leading to problems on start-up. If this has occurred, the unit should be left idle for a period of 30-60 minutes before it is run for the first time.

Once installed, the unit should be loaded with stainless steel pans, 65mm deep. The use of polycarbonate or plastic pans will insulate the food and reduce the cooling – these pans should not be used in these machines.

It is highly recommended that doors stay on these machines at all times while in use (BR units: These should be built into a suitable enclosure, typically with doors provided).

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.

For all models plug the unit into a standard, single phase, 10 Amp power point.

If a tray race has been purchased with your unit **use caution when drilling into the legs**, as described in the tray race fitting instructions, to avoid damaging either electrical wiring or refrigeration pipe work housed in the legs.

OPERATION

It is important to note that non Cross Fin units (BR, CR, ER & SR) operate with a single refrigeration coil attached to the underside of the tank. Although these units are suited for some applications, these applications are limited. For this reason Roband always advises that a Cross Fin unit (which has an additional refrigeration coil above the level of the pans and helps cool that space as well) should be purchased unless users are absolutely certain that the single-coil unit will suit their purposes.

Once installed, the food bar can be connected to a standard, single phase, 10Amp power point. In cold areas the unit must be allowed to assume a temperature greater than 10°C before it is started for the first time. This will prevent problems caused by high oil viscosity.

The refrigeration unit on all models is controlled by the switch with the built in green indicator light on the control panel. The overhead fluorescent light is controlled by the switch with the built in white indicator light on the control panel. Once started, the refrigeration unit will cycle automatically under the control of the electronic controller to maintain the space temperature at approximately 5°C. Pre-cooling the unit for approximately 45 minutes is suggested prior to placing the **pre-chilled** food in the pans.

The controller displays the current temperature of the space beneath the pans in degrees Celsius. From the factory, the set point is 4°C with a differential of 2 degrees. This means that the cooling equipment will switch on at 6°C and off again at 4°C.

The set point of the controller may be altered to suit individual applications, however, these initial settings should be an adequate starting point. We recommend that the unit be used with these factory settings initially to enable you to ascertain whether or not a change is necessary.

The controller will accept a minimum set point of 0°C and a maximum set point of 8°C. For details on how this is achieved, refer to the controller manufacturer's instructions on page 14 of this document. As a quick guide refer to the extract in the figure below.

Set Point



PRESS & HOLD "SET" for 1 Second
"SET POINT" Value will be displayed



PRESS ARROW "UP" or "DOWN"
to set the desired value. **



PRESS "SET" to confirm the value

During operation it is important that all pans are in place. The use of plastic pans is **not** recommended as they inherently insulate their contents from efficient cooling. Polycarbonate and other plastic pans are not suitable for use in these displays.

In Cross Fin units, the temperature of the canopy space of the food bar is determined to some degree by the amount of time that the doors are open. Care should be taken to make sure that the doors are not left open for long periods.

Do not pile food above the level of the pans.

Please note: The temperature display on the controller does **not directly** reflect the temperature of the food in the pans. To verify the food temperature use an additional thermometer in the food directly.

IMPORTANT: These units are designed for the holding and displaying of food immediately prior to sale. They are **not** designed as a refrigerator for long term storage of food or for continuous overnight operation. All product placed in the units should be **pre-chilled** to a temperature of 5°C or less.

⚡ 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.

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 machine.

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

Only qualified, licensed refrigeration mechanics are to carry out the servicing of **all** units.

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

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 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.

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

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

Cleaning of the unit should be carried out daily. To clean the unit use warm soapy water with a clean sponge or cloth. **Do not** use a metal scourer. It is important to turn the refrigeration unit off some time before cleaning to allow the temperature to equalise and any frost to melt.

The rear doors are removable for cleaning. To remove them, lift them up, then slide them downwards and out.

Hot water should **NEVER** be poured into the tank of the unit. This could crack the evaporator coil pipe work, permanently damaging the unit. When wiping out the tank, take care not to damage the probe tube located on the inside of the tank above the control panel.

The light fittings used are standard 18 Watt and 36 Watt fluorescent tubes (depending on the size of the food bar) which are obtainable from hardware and electrical stores.

The condenser coil in the refrigeration unit should be checked regularly for a build-up of dirt and/or grease. The suggested frequency is every six months. This can be examined by removing the front cover of the condensing unit enclosure and examining the entry side of the coil, the side facing **away** from the fan motor / compressor. Any build-up of dirt should be gently brushed away taking care not to damage the fins of the coil.



Please note: Although every care is taken during manufacture to remove all sharp edges, care should be taken when cleaning to avoid injury.

TROUBLESHOOTING

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

- ✓ If the green refrigeration switch light does not light up when turned on, check that the machine is plugged in correctly and that the power point is not faulty.
- ✓ If the refrigeration switch light does light up but there is no cooling effect or the compressor does not run (remembering that it cycles on and off automatically) then the machine should be checked by a qualified refrigeration mechanic.

SPECIFICATIONS

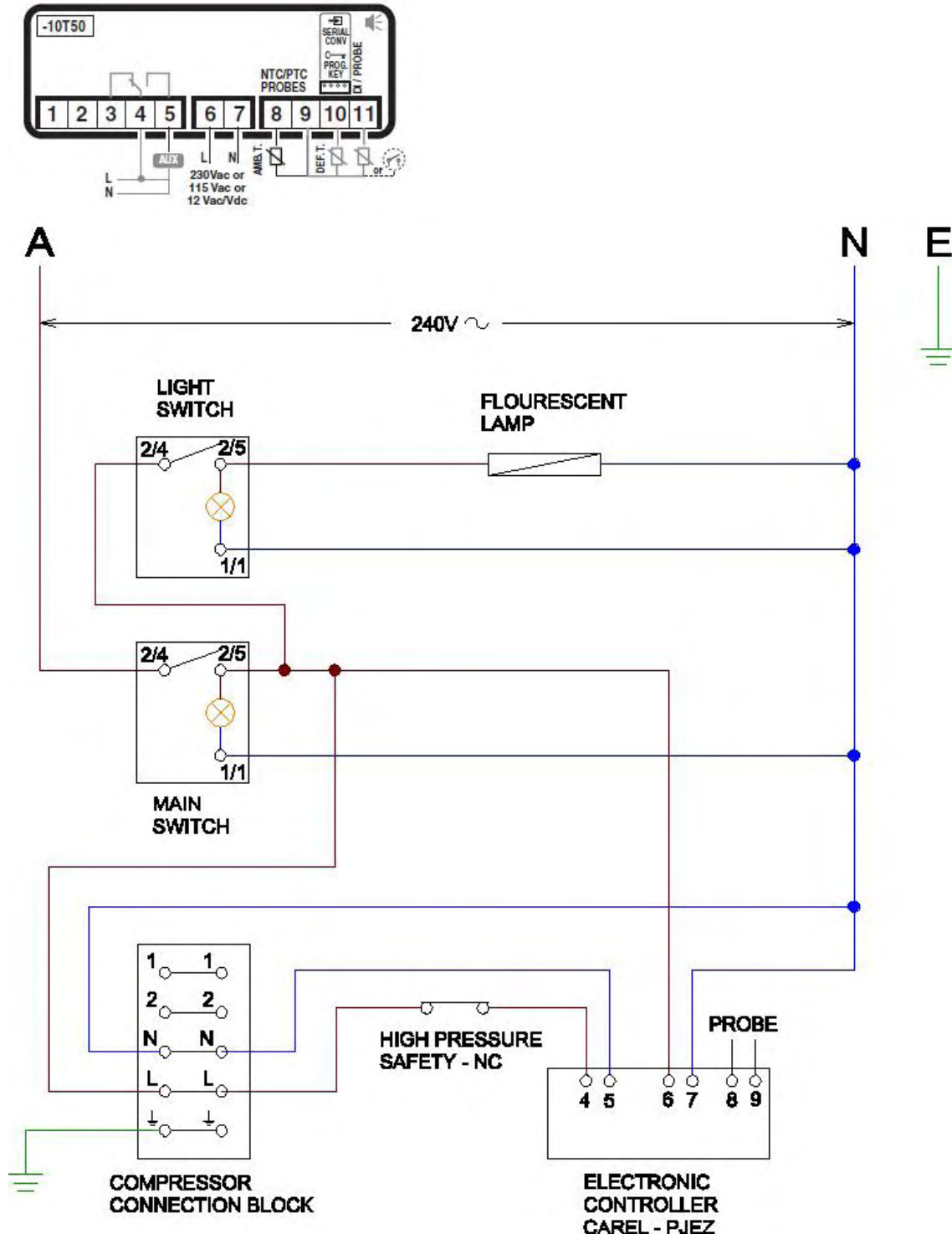
Model	Power Source - VAC	Power Rating - W	Width - mm	Depth - mm	Height - mm
BR22	240	480	705	615	255
BR23	240	480	1030	615	255
BR24	240	500	1355	615	255
BR25	240	500	1680	615	255
BR26	240	500	2005	615	255
ER14	240	500	1135	408	675
ER15	240	500	1400	408	675
ER16	240	500	1665	408	675
ER22	240	480	705	615	675
ER/ERX23	240	480	1030	615	675
ER/ERX24	240	500	1355	615	675
ER/ERX25	240	500	1680	615	675
ER/ERX26	240	500	2005	615	675
CR22	240	480	705	615	750
CR/CRX23	240	480	1030	615	750
CR/CRX24	240	500	1355	615	750
CR/CRX25	240	500	1680	615	750
CR/CRX26	240	500	2005	615	750
SR22	240	480	705	615	750
SR/SRX23	240	480	1030	615	750
SR/SRX24	240	500	1355	615	750
SR/SRX25	240	500	1680	615	750
SR/SRX26	240	500	2005	615	750

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

CIRCUIT DIAGRAM

Models: BR SERIES UNITS, CR SERIES UNITS, ER SERIES UNITS & SR SERIES UNITS

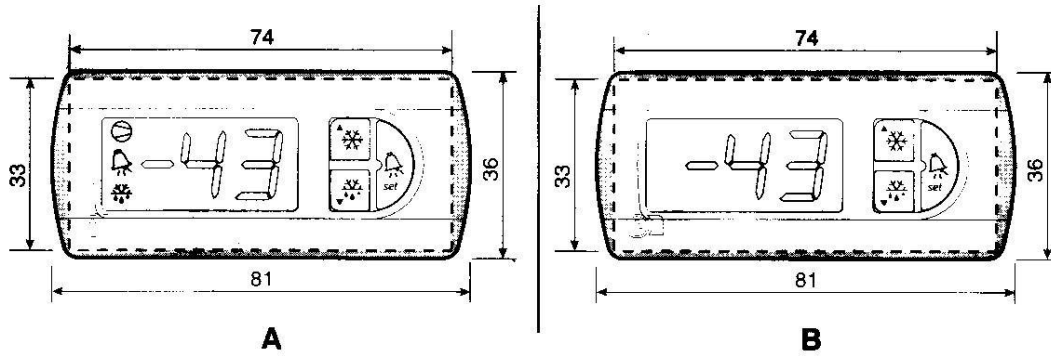
Carel PJEZ connections.



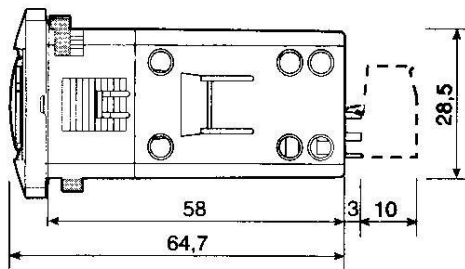
***This circuit diagram has been provided for reference and to assist qualified service and repair agents only. Under no circumstances should person's not suitably qualified attempt repairs to any electrical equipment. Please note that BR series units are not supplied with a fluorescent lamp.**

Electronic Controller – Instructions

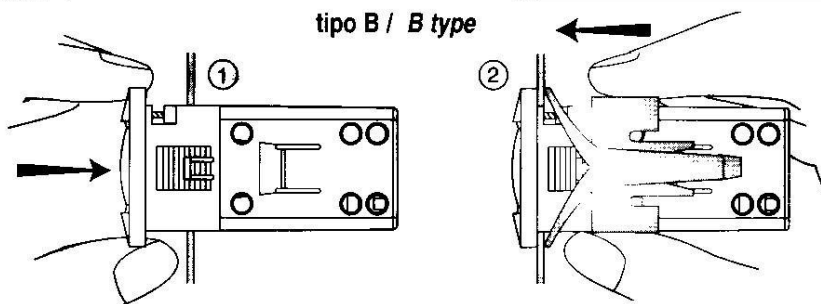
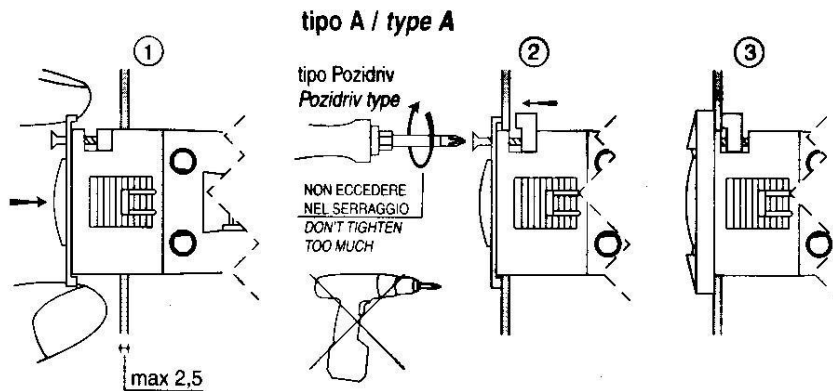
Dimensioni (mm) / Dimensions (mm)



Note: Figures A and B illustrate the two versions of the instrument. The first shows the status LEDs inside the display area, while the second shows the LEDs on the backlit silicone buttons.



Montaggio a pannello / Panel mounting:





CAREL

PJEZ easy controller

Set Point



PRESS & HOLD "SET" for 1 Second
"SET POINT" Value will be displayed



PRESS ARROW "UP" or "DOWN"
to set the desired value. **



PRESS "SET" to confirm the value

Frequent (F) Parameters



PRESS & HOLD "SET" for
approx 5 seconds

"PS" will be displayed



A) PRESS "ARROW UP" or "DOWN"
to select the parameter to be changed.
eg rd = differential



B) PRESS "SET"

The Value Set for this parameter will
be displayed



C) PRESS ARROW "UP" or
"DOWN" to set the desired value.**



D) PRESS "SET"
to confirm the value

REPEAT A-D Until all desired
parameters have been set.



PRESS & HOLD "SET" until temp is
displayed (approx 5 seconds)
to confirm all changes

All Parameters



PRESS & HOLD "SET"
for approx 5 seconds

"PS" will be displayed



PRESS "SET" then "ARROW UP" till
the password value "22" is displayed



PRESS "SET" to confirm

"PS" will be displayed



A) PRESS "ARROW UP" or "DOWN" to
select the code the of parameter to be
changed. eg rd = differential



B) PRESS "SET"
The Value Set for this parameter will be
displayed



C) PRESS "ARROW UP" or "DOWN"
to set the desired value.



D) PRESS "SET"
to confirm the value

REPEAT A-D Until all desired
parameters have been set.



PRESS & HOLD "SET" until temp is
displayed (approx 5 seconds)
to confirm all changes

For technical support contact CAREL Australia Pty Ltd

Sydney office ph: 02 8762 9200 fax: 02 9764 6933

Technical literature can be downloaded from www.carel.com

Please note: Please read these instruction in conjunction with the parameter list. It is recommended that the controllers be programmed before connecting or activating the plant to be controlled (eg. compressors)

** If the controller is keypad locked the value will not change. See parameter H2.

PJEZ easy summary of operating parameters

Code	Parameter	Unit	Type	Min.	Max.	Def.	New
/2	Probe measurement stability	-	C	1	15	4	
/4	Select display probe	-	F	1	3	1	
/5	Select °C or °F (0 = °C)	-	C	0	1	0	
/6	Decimal point (0 = enabled, 1 = disabled)	-	C	0	1	0	
/C1	Calibration of probe 1	°C/°F	F	-127	+127	0	
/C2	Calibration of probe 2	°C/°F	F	-127	+127	0	
/C3	Calibration of probe 3	°C/°F	F	-127	+127	0	
St	Temperature set point	°C/°F	S	r1	r2	4	
rd	Controller differential	°C/°F	F	0	19	2	
r1	Minimum Set Point allowed	°C/°F	C	-50	r2	-50	
r2	Maximum Set Point allowed	°C/°F	C	r1	+150	90	
r3	Mode 0=cool with defrost, 1=cool only, 2=heating	flag	C	0	2	0	
r4	Value to increase Set Point by from Digital Input	°C/°F	C	0	20	3	
c0	Comp. and fan start delay at power up	min	C	0	100	0	
c1	Minimum time between 2 comp starts	min	C	0	100	0	
c2	Minimum compressor OFF time	min	C	0	100	0	
c3	Minimum compressor ON time	min	C	0	100	0	
c4	Duty setting	min	C	0	100	0	
cc	Duration of continuous cycle	hours	C	0	15	4	
c6	Alarm bypass after continuous cycle	hours	C	0	15	2	
d0	Defrost type (0=elec / temp, 1= H.Gas / temp, 2 = elec / time, 3 = hot gas / time ...)	-	C	0	4	0	
dl	Interval between defrosts (if not using real time)	hours	F	0	199	8	
dt	End defrost temperature. (if d0 = 0 or 1)	°C/°F	F	-50	127	4	
dP	Maximum defrost duration	min	F	1	199	30	
d4	Defrost at power up (0 = no, 1 = yes)	-	C	0	1	0	
d5	Defrost delay at power up (if d4=1)	min	C	0	199	0	
d6	Display during def. (0=qF (flash), 1=locked)	-	C	0	1	1	
d8	Bypass alarms after defrost	min	F	0	15	2	
d8a	Alarm delay after door open - from dig input	hours	F	0	150	0	
d9	Defrost priority over compressor protection	-	C	0	1	0	
dI	Display defrost probe temp d/I=def P1, d/I2=def P2)	°C/°F	F	-	-	-	
dC	Time basis for defrost (0=hr/min, 1=min/1sec)	-	C	0	1	0	
A0	Alarm and fan differential	°C/°F	C	-20	20	0	
AL	Low alarm temp (if A0<0 absolute, if A0>0 relative)	°C/°F	F	-50	150	-50	
AH	High alarm temp (if A0<0 absolute, if A0>0 relative)	°C/°F	F	-50	150	150	
Ad	Low and high temperature alarm delay	min	C	0	199	0	
A4	Configuration of digital input 1	-	C	0	11	0	
A7	External alarm delay if using digital input	min	C	0	199	0	
A8	Enable alarm 'Ed' (defrost end on time)	flag	C	0	1	0	
Ac	High condenser temperature alarm set point	°C/°F	C	-50	150	70	

Code	Parameter	Unit	Type	Min.	Max.	Def.	New
AE	High cond. temp. alarm differential	°C/°F	C	0.1	20	5	
Acid	High cond. temp. alarm delay	min	C	0	250	0	
F0	Enable evaporator fan control	flag	C	0	1	0	
F1	Evaporator fan control set point	°C/°F	F	-50	127	5	
F2	Fans cycle with comp. (0=no, 1=yes)	flag	C	0	1	1	
F3	Fans in defrost (0 = on, 1 = off)	flag	C	0	1	1	
Fd	Fans delay after dripping	min	F	0	15	1	
H0	Serial address	-	C	0	207	1	
H1	AUX output configuration	flag	C	0	3	0	
H2	Enable keypad (0=enabled, 1 = disabled)	flag	C	0	1	1	
H4	Disable buzzer (0=enabled, 1 = disabled)	flag	C	0	1	0	
H5	ID code (read-only)	flag	F	0	31	-	
EZY	Select set of default parameters	-	C	0	4	0	

EZY parameter

PJ/EZ (S, X)	EZY = 1: normal temperature, no defrost
	Evaporator fan control set point
	EZY = 2: normal temperature, heating output
	EZY = 3: normal temperature, defrost controlled by temperature (d0 = 4)
	EZY = 4: normal temperature, defrost controlled by temperature (d0 = 4)
PJ/EZ (C, Y)	EZY = 1: low temperature with hot gas defrost
	EZY = 2: low temperature with automatic night-time set point variation via digital input
	EZY = 3: low temperature with management of alarm via digital input
	EZY = 4: low temperature, defrost controlled by temperature (d0 = 4)

ALARM TABLE

Alarm code	Buzzer & alarm relay	LED	Description	Parameters involved
E0	active	ON	probe 1 error (control)	-
E1	not active	ON	probe 2 error (defrost)	[d0 = 0/1/4] [F0 = 1]
E2	not active	ON	probe 3 error (cond)	[A4 = 10]
IA	active	ON	external alarm	[A4 = 1] [+A7]
dOR	active	ON	open door alarm	[A4 = 7/8] [+A7]
LO	active	ON	low temperature alarm	[AL] [A4]
HI	active	ON	high temperature alarm	[A7] [A4]
EE	not active	ON	unit parameter error	-
EF	not active	ON	operating parameter error	-
Ed	not active	ON	defrost ended by timeout	[dP] [dI] [d4] [A8]
dF	not active	OFF	defrost running	[d6 = 0]
cht	not active	ON	dirty condenser pre-alarm	[A4 = 10]
CHt	active	ON	dirty condenser alarm	[A4 = 10]
EIC	not active	ON	clock alarm	if hands active



Warranty Terms

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 (eg. 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: _____

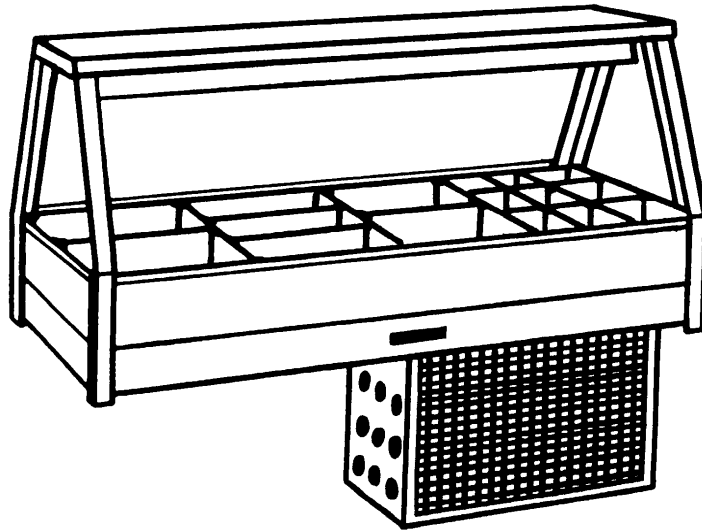
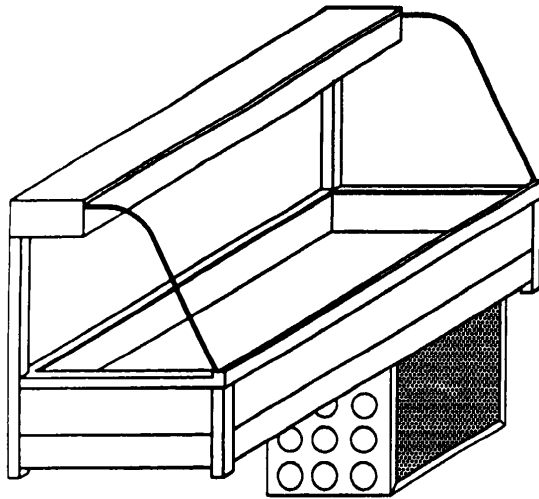
ADDRESS: _____

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

NAME OF DEALER: _____

PLEASE RETAIN THIS SECTION FOR YOUR RECORDS

DO NOT POST
ROBAND AUSTRALIA PTY LTD



Manufactured in Australia by
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