

ROBAND®

MANUFACTURED BY
ROBAND AUSTRALIA PTY LTD



OPERATING INSTRUCTIONS

BAIN MARIES

Models: BM1, BM1T, BM2, BM2T, BM4 & BM4T
Version 4 units

Special Features:

Slim Line Thermometer
Ultra-Durable Stainless Steel Elements
On/Off Switch that Electrically Isolates the Unit from Mains Power
Advanced Control Safety Systems

These instructions cover the models of Roband® 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 Ryno® 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.

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CONTENTS

INTRODUCTION	4
GENERAL PRECAUTIONS	4
PACKAGING	5
COMPLIANCE	5
<i>C-Tick</i> :.....	5
<i>ACSS (Advance Control Safety System)</i> :	5
INSTALLATION	6
OPERATION	7
<i>Dry Operation (BM2 & BM4 models only)</i>	7
<i>Wet Operation (models BM1, BM2 & BM4)</i>	7
MODELS WITH THERMOSTAT CONTROL	9
<i>Models BM1T, BM2T and BM4T</i>	9
<i>Dry Operation (models BM2T & BM4T only)</i>	9
<i>Wet Operation (models BM1T, BM2T & BM4T)</i>	9
GENERAL SAFETY	10
CLEANING, CARE & MAINTENANCE	11
TROUBLESHOOTING	12
SPECIFICATION	12
CIRCUIT DIAGRAM*	13
<i>Models: BM1, BM2 & BM4</i>	13
<i>Model: BM1T, BM2T & BM4T</i>	14
EXPLODED DIAGRAM	15
<i>Model: BM1</i>	15
<i>Model: BM2</i>	16
<i>Model: BM4</i>	17
APPENDIX	18
<i>Warranty</i>	19

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 Bain Maries will get hot. Always be careful when near an operating Bain Marie, 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 Bain Maries are for use with food placed in pans. The performance of these units cannot be guaranteed for applications outside of its design intention.



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.
- ◆ 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 these Bain Maries should include:

- 1) One Bain Marie (appropriate model)
- 2) Appropriate number of pans (depending on model ordered)
- 3) This manual
- 4) 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

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.

ACSS (Advance Control Safety System):

The ACSS framework is a stringent and specific set of voluntary requirements aimed at the electrical safety, reliability and longevity of equipment used in the foodservice industry.

The ACSS framework has been developed as both a guide to the engineering and development of products as well as a guarantee to consumers that Roband equipment bearing this mark not only meets the requirements of the Australian Standards, they exceed them.

A unit bearing the ACSS mark is your guarantee that you are purchasing a machine built to far exceed the Australian standards. The unit has been designed to be safer, particularly from an electrical aspect, and last longer than similar units on the market today.

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.

Place the Bain Marie on a firm, level surface in the required position. Adjust the feet if necessary to level the unit if the surface is slightly uneven. 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 Bain Marie to the power supply ensure that all the controls are in the "OFF" position.

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

Always ensure the power cable is not in contact with hot parts of the Bain Marie when in use, and have any damaged power cord replaced immediately.

OPERATION

To turn “ON” the Bain Marie rotate the on/off switch to the “ON” position. The Bain Marie tank element is controlled by an energy regulator, located on the control panel. The thermometer on the control panel has been designed to function as a guide for operation only. It reflects the temperature beneath the pans. The thermometer does **not** directly reflect the temperature of the food in the pans.



Control Panel Display for energy regulator control models

Dry Operation (BM2 & BM4 models only)

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

Please note: Care should be taken while operating dry not to leave the energy regulator on HIGH for extended periods. The build up of excessive heat may damage the thermometer.

Wet Operation (models BM1, BM2 & BM4)

The BM1 model Bain Marie must only be operated wet with the element completely submerged.

For wet operation, the most important factor is the volume of water placed in the tank. The tank should be filled with fresh clean water to a level where it just touches the bottom of the element. The water level should **not** be so high as to touch the undersides of the pan. If the water level is too high, performance will be compromised.

Once the water has been placed in the tank, place all the pans in the Bain Marie. Rotate the on/off switch to the "ON" position. Turn the energy regulator to **high** and pre-heat the Bain Marie, bringing the water up to a temperature of approximately 65-70°C. As a guide this will take approximately 20 to 30 minutes. When the water has reached this temperature, the food may be placed in the pans and the energy regulator can be returned to a lower, operating value. As for dry operation, around 2 to 2½ should suffice, but experience will dictate the best position for the particular food being displayed.

MODELS WITH THERMOSTAT CONTROL

Models BM1T, BM2T and BM4T

These models function in the same manner as the models BM1, BM2 and BM4 but are controlled by a thermostat instead of an energy regulator.

The thermometer on the control panel has been designed to function as a guide for operation only. It reflects the temperature beneath the pans. The thermometer does **not** directly reflect the temperature of the food in the pans.

Generally, the operating instruction for models BM1, BM2 & BM4 that are without thermostat control can be followed for the BM1T, BM2T and BM4T, with the exception of the control settings. The control settings for the "T" models are outlined below.

Dry Operation (models BM1T, BM2T & BM4T only)

A thermostat setting of 65-70°C should suffice but experience will dictate the best setting for the particular food being displayed.

Please note: Care should be taken while operating dry not to leave the thermostat set on a high temperature for extended periods. The build up of excessive heat may damage the thermometer.

Wet Operation (models BM1T, BM2T & BM4T)

An operating setting of 75-80°C should suffice and, whilst this type of operating results in a longer heat-up time, running costs will be lower and heating will be more even after the Bain Marie has reached operating temperature.

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 may 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.

Keep your fingers clear of the louvres on the side of the unit.

This unit can get **very** hot, ensure everyone is aware that the machine is operating and take care to avoid contact with hot surfaces. Use gloves (or some other form of protection) when handling the Bain Marie.

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.



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. These cords should be replaced by qualified service persons only.



Do not clean this unit with the use of a water jet or spray applicator.



Keep out of reach of children.



Electricity is dangerous, and can cause serious injuries and fatalities. Make sure that only qualified people service this machine.

CLEANING, CARE & MAINTENANCE

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

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

Ensure the power is off and the bain marie is cool before attempting to clean any part of the machine. It is recommended that the water be allowed to cool before draining the tank. The tank and element can then be wiped clean. To clean the Bain Marie, use hot soapy water with a clean sponge or cloth. We recommend this be done daily to prolong the life of the element and tank. Do **not** use a metal scourer. In some areas hard water may cause a residue to build up on the surface of the tank and element. This should be removed to prevent any corrosion to the tank and/or element failure.

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

Particular care should be taken when cleaning under the rim of the tank to avoid contact with possible sharp edges.



Do not immerse the bain marie in water or allow the ingress of water ventilation holes or controls. **Do not** clean this unit with the use of a water jet or spray applicator. Spray application cleaners are a leading cause of moisture ingress into the control switches and associated breakdowns.



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

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

TROUBLESHOOTING

If the Bain Marie does not heat up check the following points before calling for service.

- ✓ The Bain Marie is plugged in correctly and the power is switched on.
- ✓ The on/off knob is in the “on” position.
- ✓ The power point is not faulty.
- ✓ The energy regulator / thermostat are in the correct relative position.
- ✓ The energy regulator / thermostat knob is not loose or broken, rendering the switch inoperable.
- ✓ Check Appendix A on page 19 of this manual on RCD'S

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

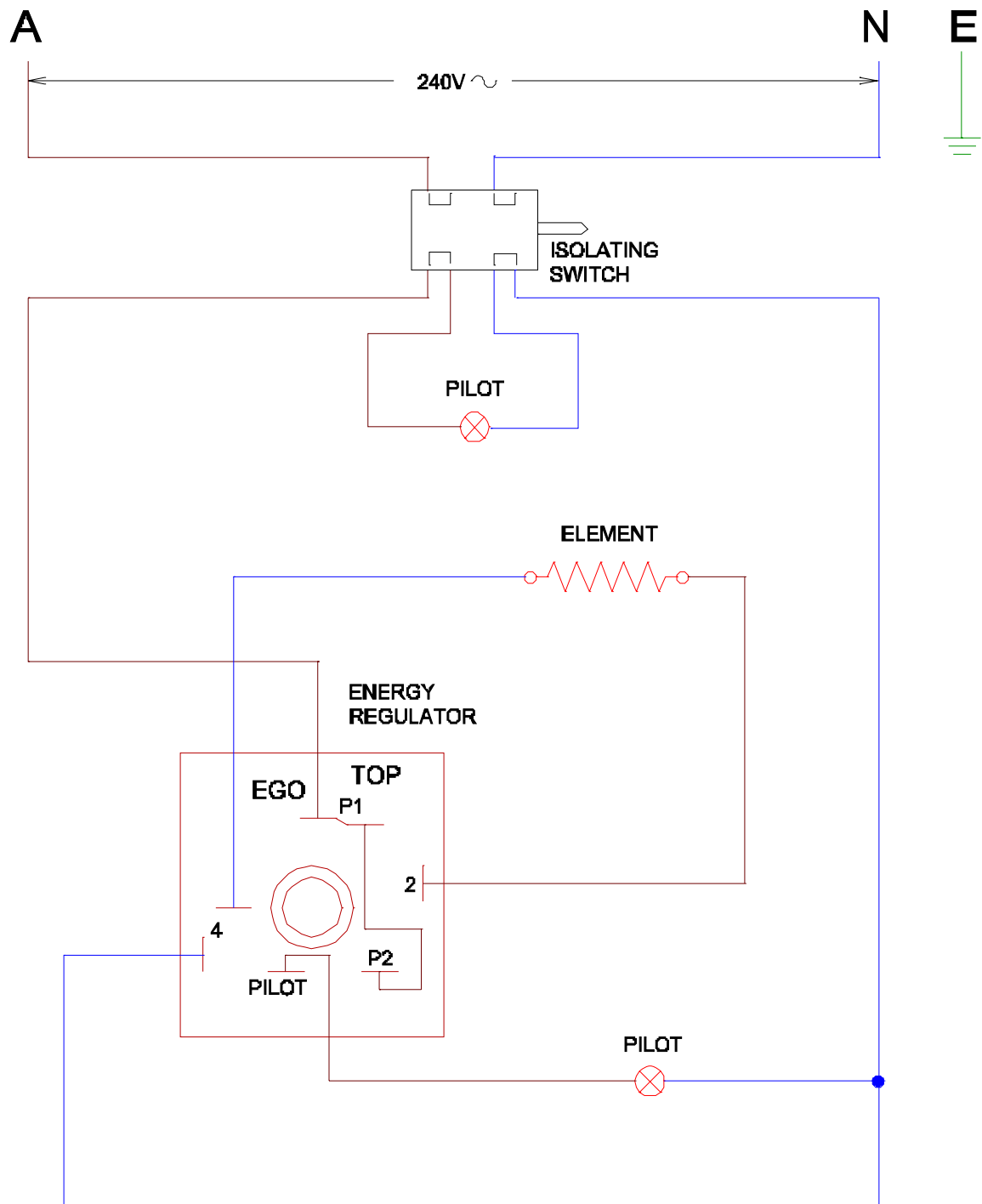
SPECIFICATION

Model	Power Source	Power Rating	Nominal Dimensions		
			Width mm	Depth mm	Height mm
BM1	220-240 Volts AC 50-60Hz	1260-1500 Watts	355	265	305
BM1T	220-240 Volts AC 50-60Hz	1260-1500 Watts	355	265	305
BM2	220-240 Volts AC 50-60Hz	840-1000 Watts	555	350	305
BM2T	220-240 Volts AC 50-60Hz	840-1000 Watts	555	350	305
BM4	220-240 Volts AC 50-60Hz	1510-1800 Watts	675	560	305
BM4T	220-240 Volts AC 50-60Hz	1510-1800 Watts	675	560	305

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

CIRCUIT DIAGRAM*

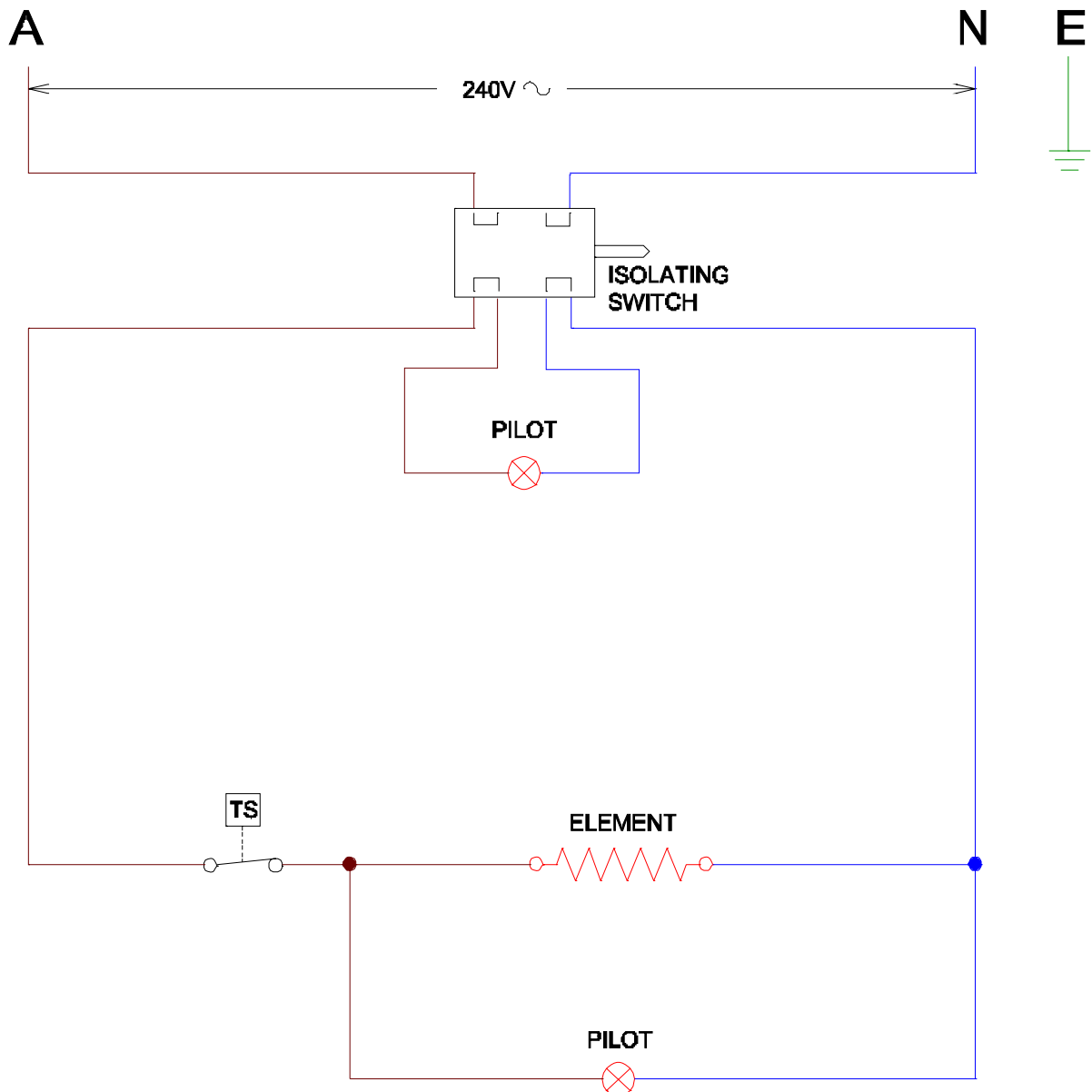
Models: BM1, BM2 & BM4



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

CIRCUIT DIAGRAM*

Model: BM1T, BM2T & BM4T



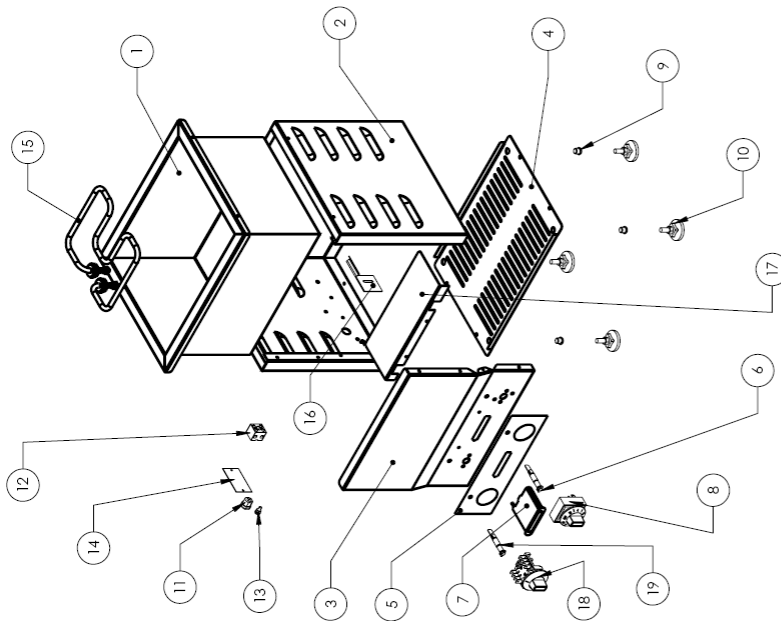
TS - Thermostat

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

EXPLODED DIAGRAM

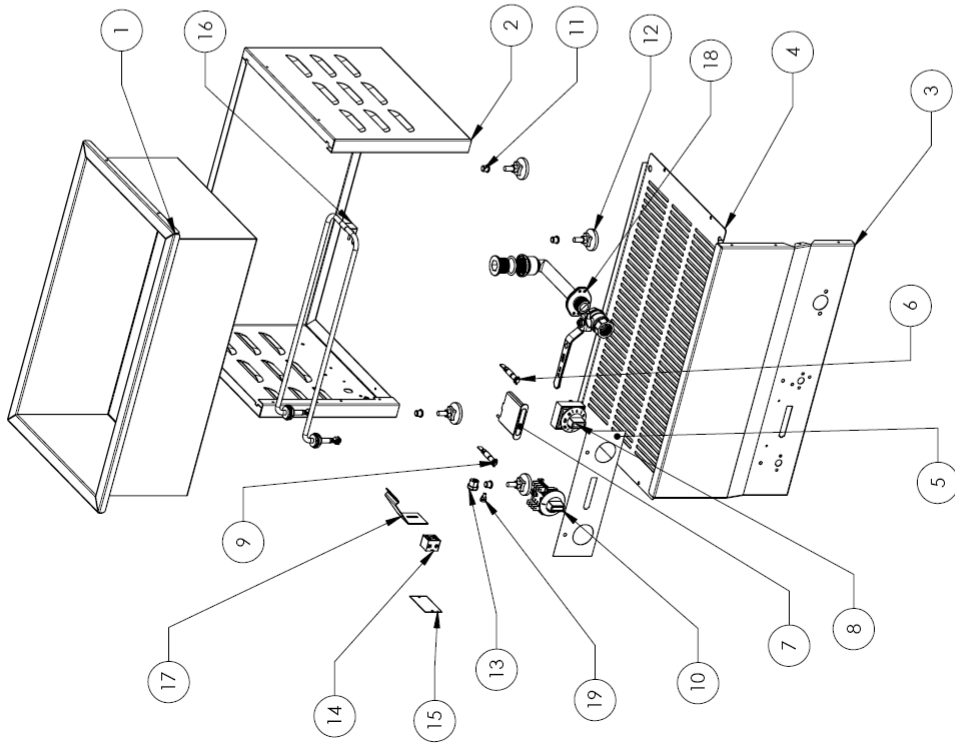
Model: BM1

ITEM NO.	QTY.	PART NO.
1	1	SS1386 - Tank - BM1
2	1	SS1385 - BM1 Body
3	1	SS1605 - BM1 Control Panel
4	1	SS1430 - Bottom - BM1
5	1	NC0067 - Bm Series Label
6	1	EC0184 - Pilot - 6mm Amber, T120
7	1	MC0524 - Thermometer Slimline 50-200
8	1	TS0007 - Energy Regulator & Knob
9	4	MC0279 - Nuisert - M8 Thin Sheet
10	4	PS0094 - Foot cw Nut Set
11	1	PC0060 - Cord Clamp 10A
12	1	EC0031 - Porcelain Steatite Terminal Block
13	1	MS0388 - Earth Screw Assembly
14	1	NS0001 - Rating Plate Assembly - Plain Grey
15	1	HCO148 - Element 700W 240V
16	1	SS1921 - Thermometer Bulb Bracket
17	1	SS1606 - Control Baffle
18	1	ES0192 - Rotary Switch & Plain Knob
19	1	EC0206 - Pilot - 6mm Green, T120



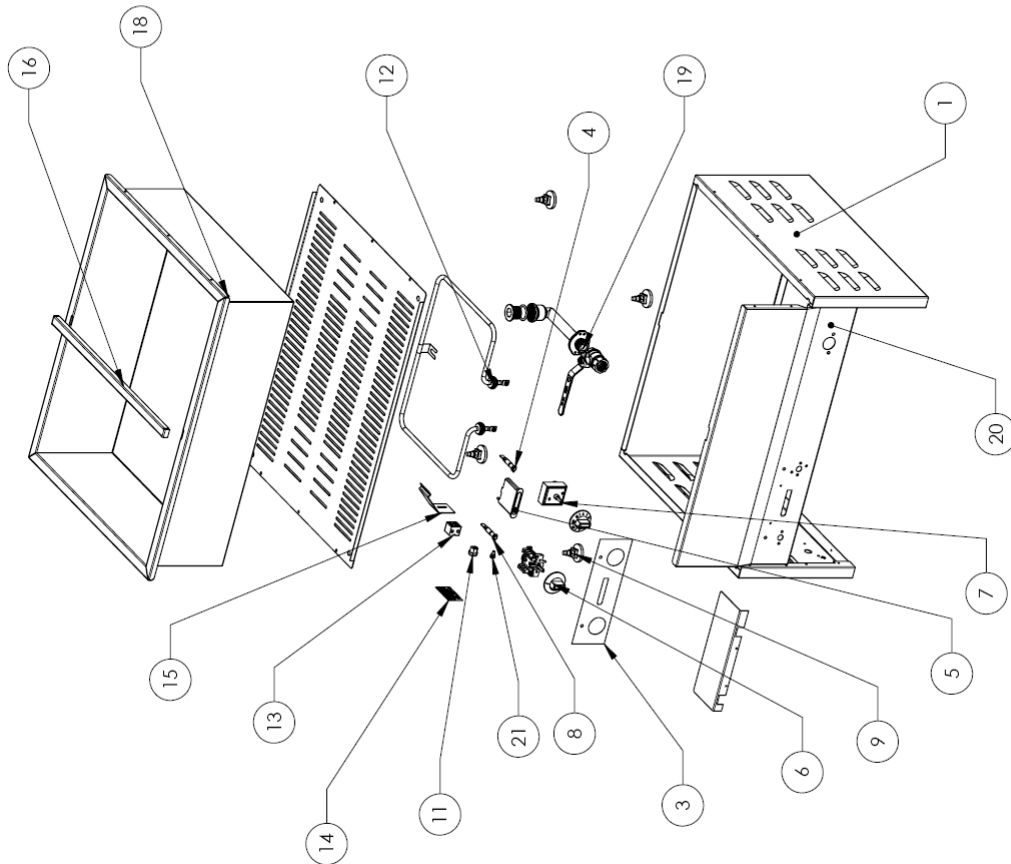
Model: BM2

ITEM NO.	PART NUMBER	QTY.
1	BM2 Series Tanks	1
2	SS1421 - BM2 Series Body	1
3	SS2101 - Control Panel & Baffle Complete	1
4	SS1424 - Bottom	1
5	NC0067 - Bm Series Label	1
6	EC0184 - Pilot - 6mm Amber, T120	1
7	MC0524 - Thermometer Slimline 50-200	1
8	TS0007 - Energy Regulator & Knob	1
9	EC0206 - Pilot - 6mm Green, T120	1
10	ES0192 - Rotary Switch & Plain Knob	1
11	MC0279 - Nutsert - M8 Thin Sheet	4
12	FS0094 - Foot cw Nut Set	4
13	PC0060 - Cord Clamp 10A	1
14	EC0031 - Porcelain Steatite Terminal Block	1
15	NS0001 - Rating Plate Assembly - Plain Grey	1
16	HC0036 - Element 1000W 230V	1
17	SS1921 - Thermometer Bulb Bracket	1
18	MS0389 - One Piece Drain Assembly	1
19	MS0388 - Earth Screw Assembly	1



Model: BM4

ITEM NO.	PART NUMBER	Default/QTY.
1	SS1428 - BM4 Series Body	1
2	SS1429 - Bottom	1
3	NC0067 - Bm Series Label	1
4	EC0184 - Pilot - 6mm Amber, T120	1
5	MC0524 - Thermometer Slimline 50-200	1
6	ES0192 - Rotary Switch & Plain Knob	1
7	IS0007 - Energy Regulator & Knob	1
8	EC0206 - Pilot - 6mm Green, T120	1
9	FS0094 - Foot cw Nut Set	4
10	MC0279 - Nutsert - M8 Thin Sheet	4
11	PC0060 - Cord Clamp 10A	1
12	HC0030 - 1800W	1
13	EC0031 - Porcelain Steatite Terminal Block	1
14	NS0001 - Rating Plate Assembly - Plain Grey	1
15	SS1921 - Thermometer Bulb Bracket	1
16	SS1121 - Standard Long Cross Bar	1
17	CC0013 - Carton	1
18	BM4 Series Tanks	1
19	MS0389 - One Piece Drain Assembly	1
20	SS2109 - Control Panel & Baffle Complete	1
21	MS0388 - Earth Screw Assembly	1



APPENDIX A

Residual Current Devices (RCD's)

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

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

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



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: _____

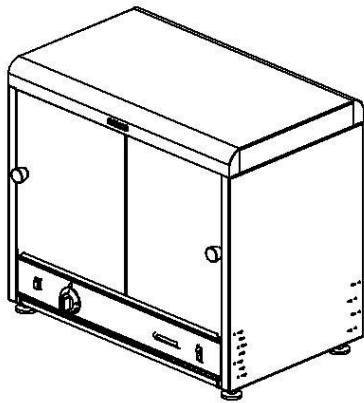
MODEL No.: _____ SERIAL No.: _____ DATE PURCHASED: _____

NAME OF DEALER: _____

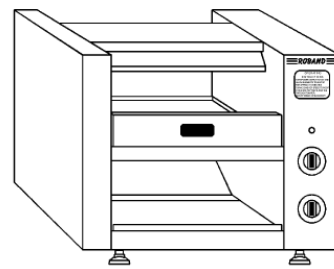
PLEASE RETAIN THIS SECTION FOR YOUR RECORDS

DO NOT POST
ROBAND AUSTRALIA PTY LTD

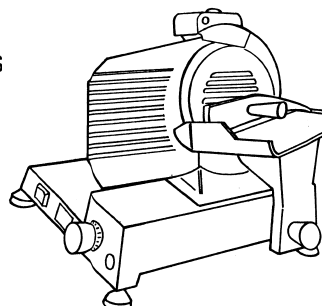
ALSO AVAILABLE FROM YOUR ROBAND AUSTRALIA®
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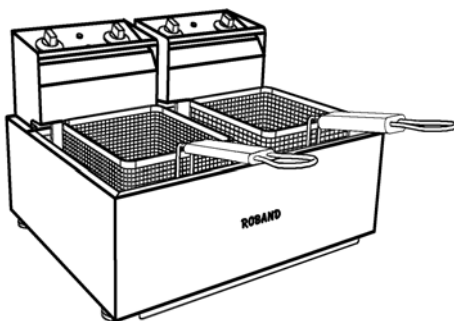
π-Plus
Pie & Food Warmers



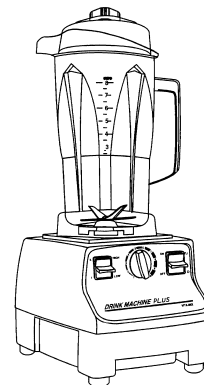
Conveyor Toasters



NOAW Slicers



High Performance Deep Fryers



Vitamix Blenders

**Worlds #1
Blender**

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