

ROBAND®

MANUFACTURED BY
ROBAND AUSTRALIA PTY LTD



OPERATING INSTRUCTIONS

CHAFING DISH HEATER

Models: HP9B & HP9C

VERSION 1 UNITS

These instructions cover the models of Roband® Chafing Dish Heaters 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	page 4
General Precautions	page 4
Packaging	page 5
Compliance	page 5
Installation	page 6
Operation	page 7
Safety	page 8
Cleaning, Care & Maintenance	page 9
Troubleshooting	page 10
Specifications	page 11
Circuit Diagram	page 12
Appendix A RCD's	page 13
Notes	page 14
Warranty	page 15

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.

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 chafing dish heaters will get hot. Always be careful when near an operating chafing dish heater, and ensure that any risk to unwary customers or staff is minimised with additional signage if necessary. Due to the obvious heat hazard Roband recommends that these units be kept out of reach of children.

The performance of this unit cannot be guaranteed for operational use outside its design parameters.

The machine should be disconnected from all power and allowed to cool before cleaning.

Roband will accept no liability if;

- ◆ Non-authorized personnel have tampered with the machine.
- ◆ The instructions in this manual have not been followed correctly.
- ◆ Non-original spare parts are used.
- ◆ The machine is not cleaned correctly, with the right product.
- ◆ There is any damage to the unit.

PACKAGING

All care is taken when packing and Roband ensures that every unit is functional and undamaged at the time of packaging.

The Package of these chafing dish heaters should include:

- 1) One chafing dish heater (appropriate model)
- 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 dispatch 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. Installation of the heater is made easier by removing the top and bottom trays from the chafing dish stand.

Place the heater on the base plate of the chafing dish stand and align the heater centrally on the base plate. Adjust the feet of the heater so that the weight of the bottom tray is on the plate of the heater **not** on the stand. It is important to achieve good contact between the plate of the heater and the bottom tray to ensure efficient heating.

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

For the HP9B model only, a maximum of four heaters may be linked together to run from one standard 10 Amp power point. Plug the first heater into the power point, and then use the optional linking cords to connect the second, third and fourth heaters in a "daisy chain" fashion. Each heater will still operate with it's own dedicated controls.

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 chafing dish heater is controlled by an energy regulator located on the side of the heater. Next to the energy regulator is a pilot light. When the heater is switched on the pilot light is illuminated to indicate that the unit is heating.

Place the desired quantity of water in the bottom tray of your chafing dish. While the machine has the capacity to heat the water from cold, we strongly recommend that **hot** tap water be used to save both time and energy.

Turn the energy regulator to **high** and allow a warm up time of 15 to 20 minutes. Hot food can then be placed in the top tray of your chafing dish and the energy regulator can be turned down to around 2 to 2½ to maintain the desired serving temperature.

It should be noted that the quantity and type of food being heated will have a marked effect on the energy regulator setting and experience will dictate the best operating position.

⚡ 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.

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

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

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

Keep this unit out of reach of children.

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

CLEANING, CARE & MAINTENANCE

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

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

- ◆ Ensure the power is off and the unit is cool before attempting to clean any part of the machine.
- ◆ Wipe the unit 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.
- ◆ Do not clean this unit with the use of a water jet.

CAUTION: Although every care is taken during manufacture to remove all sharp edges, care should be taken when cleaning and handling the unit 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 unit does not heat up check the following points before calling for service.

- ✓ The unit is plugged in correctly and the power switched on.
- ✓ The power point is not faulty.
- ✓ The energy regulator(s) are in the correct relative position.
- ✓ Check Appendix A on page 13 of this manual on RCD'S

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

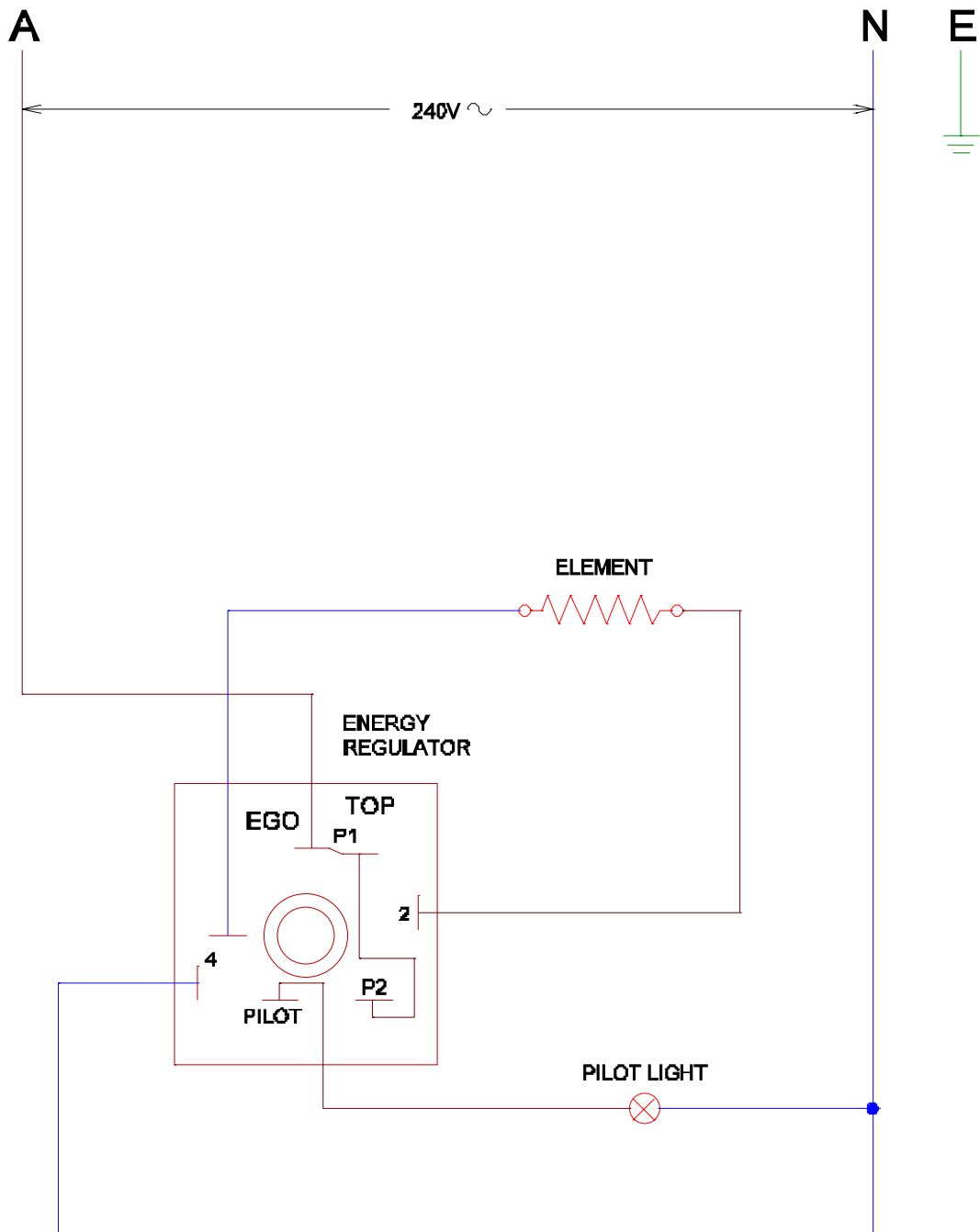
SPECIFICATION

Model	HP9B & HP9C
Power Source	240 Volts AC
Power Consumption	600 Watts
Nominal Dimensions	
Width	465 mm
Height	85 mm
Depth	125 mm

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

CIRCUIT DIAGRAM*

Models: HP9B & HP9C



***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.**

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.

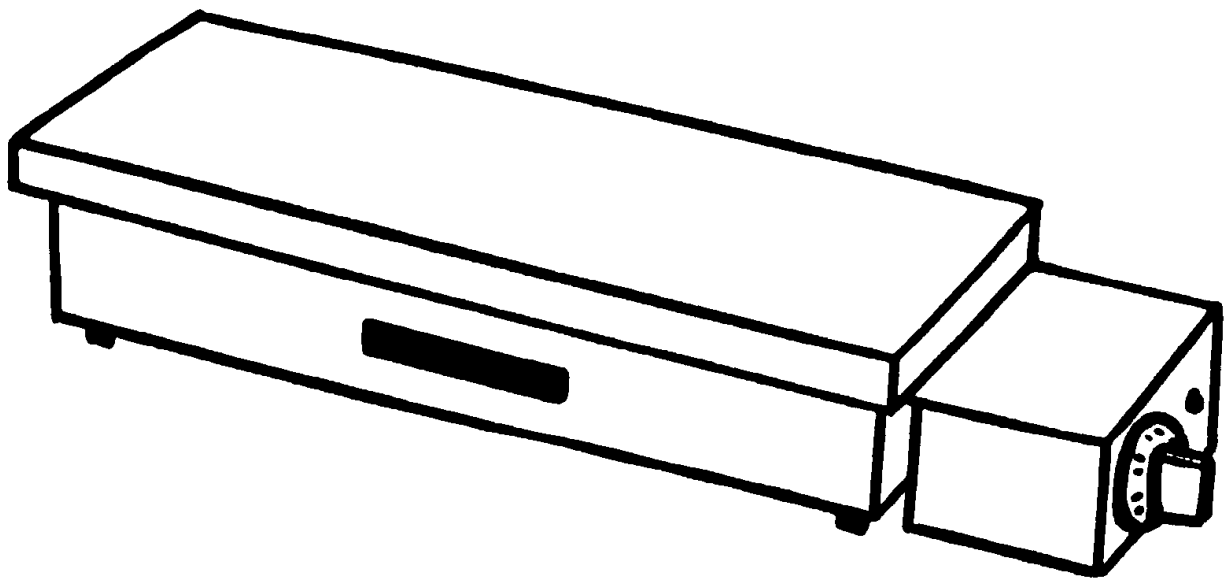
To avoid unwanted tripping due to leakage currents and transient disturbances, care should be taken to ensure that the sum of the leakage currents of electrical equipment on the load side of an RCD is less than 1/3 of its rated residual current.

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).

NOTES

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





Warranty

Every care is taken to ensure that no defective equipment leaves our factory and all goods manufactured by us are guaranteed against faulty workmanship and materials for a period of 12 months from the date of purchase. Glass and lamps are **not** included in this warranty. Generally, all goods claimed under this warranty must be returned to the factory or an authorised service agent, freight prepaid, for inspection. Any part deemed to be defective will be replaced, however, no claims will be entertained for parts damaged in transport, misused or modified in any way without our approval. For machines that are not considered to be portable (e.g. food bars, rotisseries, large hotplates and some bain maries), on site warranty service will be provided in capital city metropolitan areas only. In all other locations, the customer is responsible for all travelling time/service call costs and payment for this will be required prior to the commencement of the repair. The labour costs to actually repair the fault will be met by this company.

This company reserves the right to reject a claim for warranty if it is not completely satisfied with the circumstances under which it occurred and any costs incurred for false claims or faults due to incorrect usage etc. are the responsibility of the claimant. Under no circumstances shall Roband Australia Pty Ltd or any subsidiary company or Agent be liable for loss of profit or damage to other equipment and property.

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

ROBAND AUSTRALIA PTY LTD
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: _____

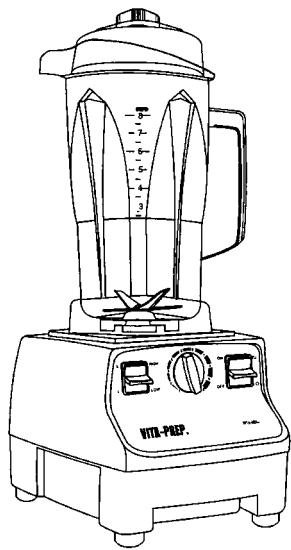
MODEL No.: _____ SERIAL No.: _____ DATE PURCHASED: _____

NAME OF DEALER: _____

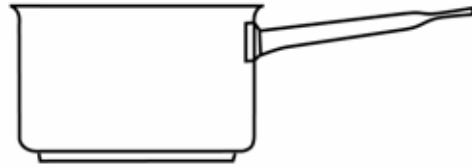
PLEASE RETAIN THIS SECTION FOR YOUR RECORDS

DO NOT POST
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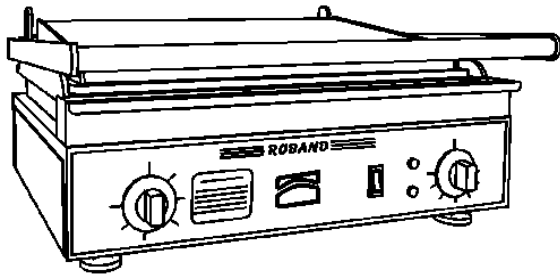
ALSO AVAILABLE AT YOUR ROBAND DISTRIBUTOR



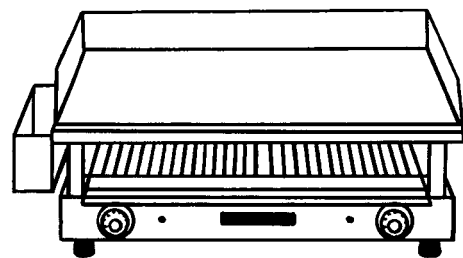
VITAMIX BLENDERS



ROBINOX KITCHEN
& TABLEWARE



HIGH SPEED CONTACT GRILL



GRIDDLE HOTPLATE/TOASTER

Manufactured/Imported in Australia by
ROBAND AUSTRALIA PTY LTD

Authorised Distributor/Agent