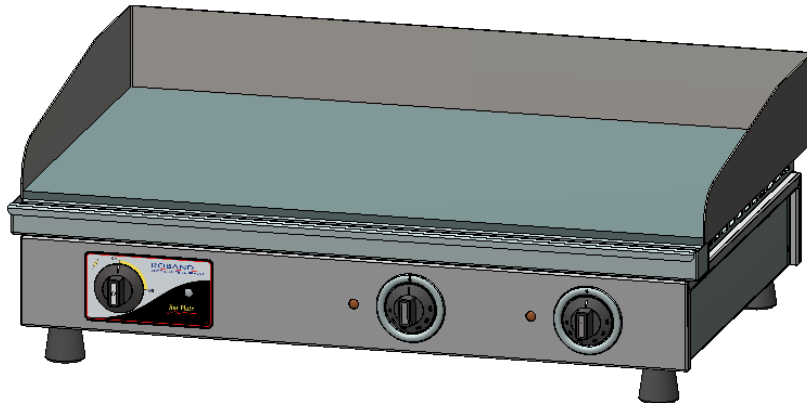


ROBAND®



MANUFACTURED BY
ROBAND AUSTRALIA PTY LTD

OPERATING INSTRUCTIONS

HOT PLATE

MODELS: HP1505A, HP1505B & HP1505R
VERSION 3 UNITS

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

Roband®

Roband 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 Australia also acts as the Australian agents for Vitamix® Blenders, NOAW® Meat Slicers, RYNO Stainless Benching, Robalec™ Soup/Rice warmers and Dito Food Processors.

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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CONTENTS

INTRODUCTION	4
PACKAGING	5
COMPLIANCE	5
<i>C-Tick:</i>	5
<i>CE:</i>	5
INSTALLATION	6
OPERATION	7
<i>SEASONING</i>	7
<i>OPERATION</i>	7
GENERAL SAFETY	8
CLEANING, CARE & MAINTENANCE	9
TROUBLESHOOTING	10
SPECIFICATIONS	10
CIRCUIT DIAGRAM*	11
<i>MODELS: HP1505A, HP1505B & HP1505R</i>	11
APPENDIX A	12
EXPLODED DIAGRAM HP1505	13
EC DECLARATION OF CONFORMITY	14
<i>WARRANTY</i>	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. 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 will get hot. Always be careful when near an operating Hot Plate, 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.

These machines are not intended to be operated by means of external timer or separate remote control system.

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 (only original Roband parts should be 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 grills should include:

- 1) One Hot Plate (appropriate model)
- 2) Grease Box
- 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 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.

CE:

Roband® products bearing the CE compliance mark have been designed and manufactured to comply with European Standards and Directives. A copy of the CE Declaration of Conformity is located at the back of these instructions.

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 Hot Plate on a firm, level surface in the required position. Before connecting the grill to the power supply ensure that all the controls are in the "OFF" position.

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.

Note: A licensed electrician **must** install or disconnect **All HP1505** models in accordance with Australian Wiring Standards.

Wiring to hotplate must be protected by suitable high temperature sleeving and inlet bushes.

Ensure all components are refitted to machine before use.

Important:

The HP1505A are supplied ready for connection to a two phase (230V per phase), 20Amp mains supply. For single phase, 20Amp operation a bridge should be added between P1 & P2 on the terminal block.

The HP1505B and HP1505R are supplied ready for connection to a two phase (230V per phase), 26Amp mains supply. For single phase, 26Amp operation a bridge should be added between P1 & P2 on the terminal block.

The decision on connection options should be made under consultation with your electrician. Means for disconnection of supply to these units must be provided in the fixed wiring if this unit is not installed with a supply plug and cord. Fixed wiring must be protected such that it will not be damaged by accidental contact with hot surfaces of this machine.

We recommend the use of an RCD (Residual Current Device) rated at not less than 30mA for circuit protection when using these units. Note that if one RCD is used to protect multiple socket outlets, the RCD shall be appropriately rated so as to allow up to 30mA from these machines alone.

These units are typically installed on counter-tops in back-of-house applications and are operated at a height of around 1040mm (at the surface of the plate).

OPERATION

SEASONING

All Models.

Before cooking for the first time the plates need to be seasoned as follows.

- ◆ Remove the paper from the plate and wipe of excess fat.
- ◆ Brush the plate liberally with frying oil and cover the surface with a layer of salt.
- ◆ Set the thermostat to a temperature of around 180° and heat for around 25 minutes.
- ◆ Allow the oil and salt to cool, then remove it carefully without scratching the surface.
- ◆ Brush the plate with oil again and re-heat until the oil is burnt in. This will form a skin on the surface of the plate.
- ◆ Re-oil the surface once again.

Your Hot Plate is now ready for use.

OPERATION

Models: HP1505A, HP1505B & HP1505R

Turn On/Off Switch to ON position, which should illuminate green pilot light.

The hotplate is thermostatically controlled and is divided into two halves, each half being controlled by its own individual thermostat. They can be used simultaneously or individually as required. Rotate the thermostat knob to select the desired cooking temperature. The thermostat will then cycle on and off to maintain the set temperature. The pilot light will also cycle on and off, indicating when the plate is being heated and when the set temperature has been reached.

In all cases these units should be given sufficient time to reach the set temperature before cooking is commenced.

⚡ 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.

National Standards exist outlining the positioning, spacing and ventilation requirements when installing new appliances. These Standards should be consulted and new equipment should be installed accordingly. In any situation where specifications allow a distance of less than 100mm we would still recommend that a well-ventilated air gap of not less than 100mm be maintained on all sides. If the machine is near particularly heat-sensitive materials common sense should be employed in determining sufficient distancing.

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

Do not attach any other items to this unit.

Residual Risks:

Care has been taken in the design of this unit to remove or reduce risks to the operator. As with all equipment, there remain some residual risks with the operation of this unit, including

- Hot surfaces – These should not be touched. This includes the plate, splash guard and grease box (during operation).
- Sharp edges

CLEANING, CARE & MAINTENANCE

Attention to regular care and maintenance will ensure long and trouble free operation of your Hot Plate. Although scheduled servicing is not required we do recommend you adopt a program of regular maintenance to ensure that the Hot Plate 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 the cooking plates are cleaned properly and to avoid damage to the Hot Plate surface the instructions below should be followed.

- ◆ The plate should be seasoned as per the instructions when the machine is first purchased. Generally, this should only ever need to be done once. This “seasoning” of the plate reduces food product sticking, protects the plates, and helps to maintain the foods flavour.
- ◆ The Plate should be cleaned at the end of each day using hot soapy water, with the machine **turned OFF** but while the plates are still warm.
- ◆ **NEVER** put cold water on the warm or hot plates. This may cause the plate to buckle due to the sudden change in temperature.
- ◆ We recommend the use of Nylon scrubbers, such as the TUF[®] brand, when cleaning and scrubbing the plates, to reduce premature wear and damage to the plate surface.
- ◆ **Wipe** down the remainder of the machine with a cloth or sponge that is only **DAMP** with soapy hot water, taking care to avoid water entering any part of the unit.
- ◆ Although every care is taken during manufacture to remove all sharp edges, care should be taken when cleaning to avoid injury.

TROUBLESHOOTING

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

- ✓ The Hotplate is plugged in correctly and the power is switched on.
- ✓ The power supply circuit breaker or fuse is operating correctly.
- ✓ The power supply to the hotplate is switched on.
- ✓ The On/Off switch is on the ON position.
- ✓ The temperature has been set correctly.
- ✓ The thermostat knob is not loose or broken, rendering the thermostat inoperable.
- ✓ Check Appendix A on page 14 of this manual on RCD'S

Note: A licensed electrician **must** install or disconnect **All HP1505** models.

SPECIFICATIONS

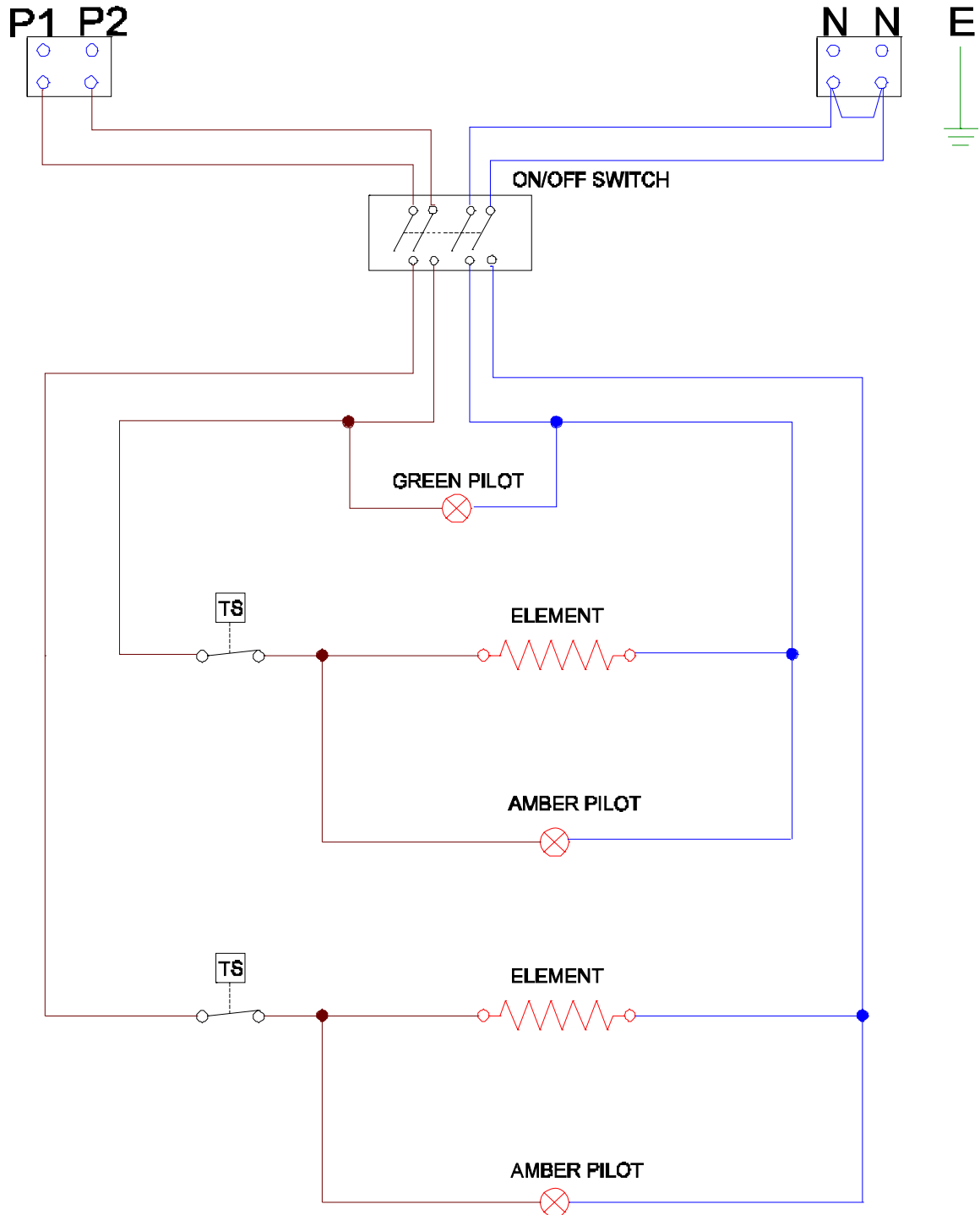
Model	HP1505A	HP1505B	HP1505R
Power Source	230Volts AC	230Volts AC	230Volts AC
Power Rating	4600 Watts	5750 Watts	5750 Watts
Nominal dimensions			
Width – mm	696	696	696
Depth – mm	492	492	492
Height – mm	244	244	244

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

Note: This unit generates <70dB of noise during operation.

CIRCUIT DIAGRAM*

MODELS: HP1505A, HP1505B & HP1505R



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

APPENDIX A

Residual Current Devices (RCD's)

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

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

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

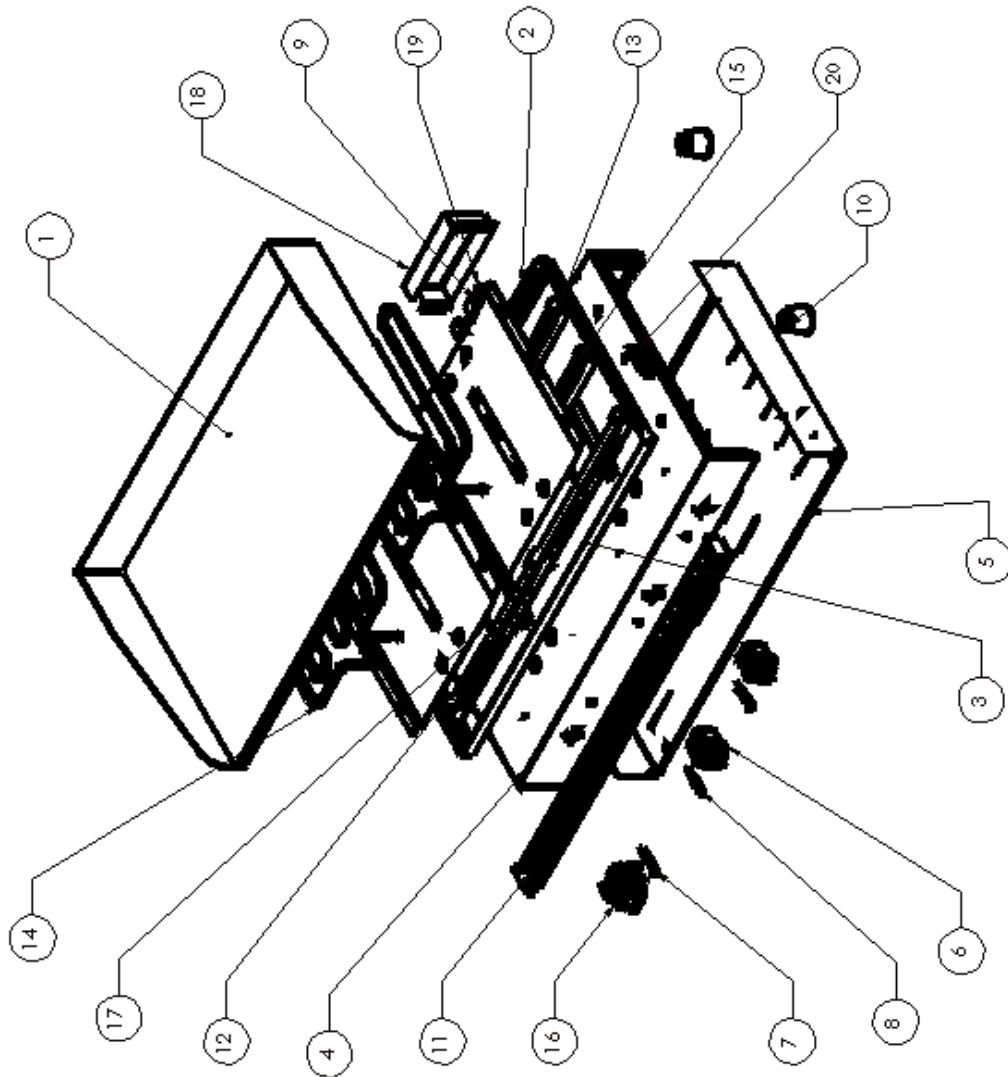
To avoid unwanted tripping due to leakage currents and transient disturbances, care should be taken to ensure that the sum of the leakage currents of electrical equipment on the load side of an RCD is less than 1/3 of its rated residual current.

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).

EXPLODED DIAGRAM HP1505

ITEM NO.	QTY.	PART NO.	DESCRIPTION
1	1	882424	HP1505 V2 Plate Assembly
	1	0680071	Plate Surface Ground
	1	MC00015	HP1505 Plate
	1	882092	Drip Channel
	1	882141	Splash Guard
2	1	881790	Skirt Body
3	1	881791	Skirt Front
4	1	881776	Control Box
5	1	882422	Bottom
6	2	T80014	Thermostat & Graduated Knob
	1	TC0024	Thermostat 65-285°F
	1	PC0014	285° Knob
7	1	EC0274	Pilot - Green
8	2	EC0278	Pilot - Amber
9	2	EC0031	Terminal Block - Porcelain
10	4	PC0021	Foot
11	1	882421	Grease Box
12	2	881814	Berment Clamp Channel
13	2	881689	Berment Cover
14	2	HC0158	Berment 2200W/220V
15	9	MC0718	AW \$Huds
16	1	B80222	Rotary Switch 8PST
	1	EC0290	Rotary Switch - 2 Position, 8 Pole
17	1	PC0015	Knob - Plain
18	2	881747	Thermostat Bulb Bracket
19	1	880705	Electrical Cover
20	1	PC0072	Bush Nylon Ø5/8 Inch
	1	H80001	Rating Plate Assembly - Plain
	1	HC0005	Rating Plate



EC DECLARATION OF CONFORMITY

Manufacturer	Roband Australia 11 Inman Rd Cromer NSW, 2099 Australia
Model Type	Hotplate (HP Series Hotplates)
Description	Hotplate
Date of first CE Marking	1 st March 2008
Specific Models	HP1505A, HP1505B

Standards:

This machine is designed in compliance with

- Machinery Directive 2006/42/EC
- Low Voltage Directive 2006/95/EC
- EMC Directive 89/336/EEC including amendments to 93/68/EEC
- WEEE Directive 2002/96/EC (WEEE)
- Restriction of Hazardous Substances in Electrical and Electronic Equipment 2002/95/EC (RoHS)
- EN60335.1 Household and similar Electrical Appliances
- EN60335-2-38 Commercial Electric Griddles & Grills
- EN55014.2: 1997 Electromagnetic compatibility. Requirements for household appliances, electric tools and similar apparatus. Immunity.

Environmental:

This product is designed in order to contribute as little as possible to the quantity and noxious nature of waste and risk of pollution or other environmental contamination.

Packaging materials used in this machine are designed to be recyclable.

Declaration:

I hereby declare under our sole responsibility that the product mentioned above to which this declaration relates complies with the above-mentioned standard(s).

Roband Australia has appointed Valera Ltd as our EU Authorised Representative of :

5-7 The Glade Business Centre, Eastern Ave, West Thurrock, Essex, RM203FH , UK.

Tel: 08 45 270 4321 Fax: 0845 270 4323 E-Mail : info@valera.co.uk

Signature of Authorised Person: _____

Date: 14th March 2008

Print Name: Gordon Thorpe

Position: Director of Engineering



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: _____

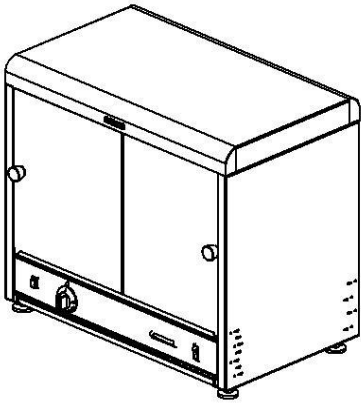
MODEL No.: _____ SERIAL No.: _____ DATE PURCHASED: _____

NAME OF DEALER: _____

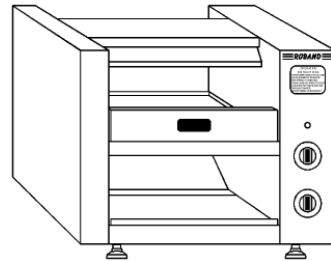
PLEASE RETAIN THIS SECTION FOR YOUR RECORDS

DO NOT POST
ROBAND AUSTRALIA PTY LTD

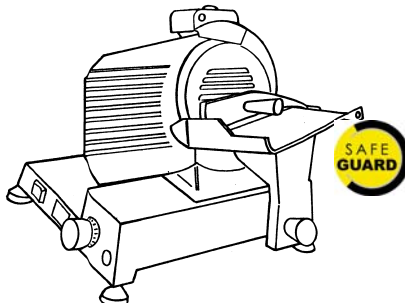
ALSO AVAILABLE FROM YOUR **ROBAND**
DISTRIBUTOR



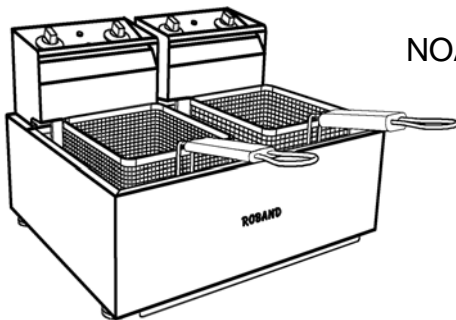
π -Plus
Pie & Food Warmers



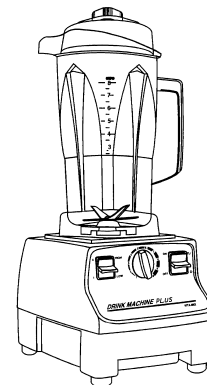
Conveyor Toasters



NOAW Slicers



High Performance Deep Fryers



**Worlds #1
Blender**

Vitamix Blenders

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ROBAND AUSTRALIA PTY LTD

Authorised Distributor/Agent