



MANUFACTURED BY  
**ROBAND AUSTRALIA PTY LTD**



## OPERATING INSTRUCTIONS

### CONVEYOR TOASTERS

**Models: TCR10, TCR15**

Version 4 units

#### Special Features:

Discrete Element Bank Selection  
Advanced Control Safety Systems  
Ultra-Durable Stainless Steel Elements  
Front Return Or Pass-Through Operation  
Easy Clean Crumb Tray & Reflector

These instructions cover the models of ROBAND<sup>®</sup> Eco-Ray Automatic toasters and grillers listed above. Although there are slight variances between models, the installation, operation, care and maintenance procedure is the same for all.

# **Roband**<sup>®</sup>

Roband Australia is a wholly Australian owned company, which 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 worldwide.

Included in the comprehensive ROBAND<sup>®</sup> range are Toasters, Fryers, Milkshake Mixers, Rotisseries, Food Display Cabinets and much more.

Roband Australia also acts as the Australian agents for **Vitamix**<sup>®</sup> Blenders, **NOAW**<sup>®</sup> Meat Slicers and **RYNO** Stainless Benching & Soup/Rice warmers.

In addition to a vast range of machines, Roband Australia 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.

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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. 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-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 this Conveyor Toaster should include:

- 1) One Conveyor Toaster (appropriate model)
- 2) One Inlet Chute
- 3) One Upper Crumb Tray
- 4) One Lower Crumb Tray
- 5) 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.

### **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 Toaster on a firm, level surface in the required position. Adjust the feet if necessary to level the unit if the surface is slightly uneven.

Fit the entry chute. The entry chute is secured in position by simply placing it over the upper most pins protruding from the inside face of the toasting cavity so that the chute is lying at a near 45 degree angle with the chute rest lying along the upper crumb tray.

The exit chute can be used in two positions. Out of the box, the exit chute is in the "Front return" position. The chute may be reversed, for pass through operation, by unscrewing the two screws and refitting it in the reverse position. Replace the screws in the new position to secure the chute. Note that in the reverse position the screws are inserted from the inside of the toaster.

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

For models TCR10, plug the toaster into a standard, single phase, 10Amp power point.

For model TCR15, plug the toaster into a standard, single phase, 15Amp power point.

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

## **OPERATION**

The elements and conveyer are switched on simultaneously using the rotary switch located on the control panel labelled "POWER". When the toaster is switched on the pilot lights will illuminate to indicate power to the top and/or bottom elements depending on the switch position. The conveyer speed controller located on the control panel labelled "CONVEYOR SPEED" controls the speed of the conveyer belt

### **Toasting**

Switch the power on by rotating the "POWER" switch to the required setting. For toast switch to "top and bottom elements" (Both pilot lights should be lit). The "Top Elements" and "Bottom Elements" only settings are for use when toasting buns and garlic breads etc. when only one side requires toasting.

Allow a warm up time of 5 to 10 minutes.

For TCR10 set the conveyer speed control to an initial position of around 5 to 6. On this setting of 6 for a TCR10 a piece of toast should take approximately 70 sec.

For TCR15 on an initial conveyer speed control setting of 8 to 9, a piece of toast should take approx 50 seconds to complete toasting.

**TEST SETTINGS** – Place two slices of bread on the entry chute and check the results when they have finished toasting.

**ADJUST SETTINGS** – If you require the toast to be darker, decrease the speed of the conveyer. Alternatively, should you require lighter toast, increase the speed of the conveyer. Make these adjustments to the conveyer speed in small amounts. You will find that a small change will have a significant affect on the degree of toasting.

Once satisfied with the settings and the toasting results, the toaster can be left running and fed continuously with bread. You will find however, that from time to time some minor adjustments may need to be made.

To facilitate access to the toasted bread it is possible to partially pull out the lower crumb tray.

### **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 trays and reflector is essential.

## **ELEMENT SELECTION**

### **Top Elements Only**

Used for toasting items such as garlic bread and herb bread, where heat is desired from the top only.

### **Bottom Elements Only**

This selection is best used for single sided toasting of uneven products, or products of differing heights, such as hamburger buns. In the case of hamburger buns there can be a considerable height difference between the top and bottom halves, which would mean that toasting with the top elements could cause the taller halves to be darker than the shorter halves. By turning these pieces over and using the bottom elements the buns are toasted consistently every time.

### **Top & Bottom Elements**

Suitable for all types of standard breads, though it is important to note that breads with a higher sugar content will toast much faster.

# ⚡ 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.

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. Use gloves (or some other form of protection) when handling the toasting rack as the wire will be hot.

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.

## 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 off and the toaster is cool before attempting to clean any part of the machine.
- ◆ Wipe 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.
- ◆ Daily cleaning of the crumb trays is essential. These parts may be removed by simply sliding them out from the toaster and they should be emptied and washed with warm soapy water. Be sure to put these parts back into the unit in their *correct positions*.
- ◆ The top reflector should also be checked and cleaned periodically. The reflector is located on the underside of the top. To remove the reflector, simply slide it out. Be sure to put the reflector back into the unit in the *correct position*.

**Note:** The reflective surfaces of the crumb tray and top reflector aid the cooking process. Over time, these surfaces may become tarnished and this reduces the efficiency and performance of the toaster. To overcome this, aluminium foil can be wrapped over these two components to restore a good reflective surface. This foil can then be replaced when necessary.

**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, 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 Toaster does not function check the following points before calling for service.

- ✓ The machine is plugged in correctly and the power switched on.
- ✓ The Power switch is in a position other than the "Off" position.
- ✓ The power point is not faulty.
- ✓ The Power knob is not loose or broken, rendering the switch inoperable.
- ✓ Check Appendix A at the end of this manual on the subject of RCD'S

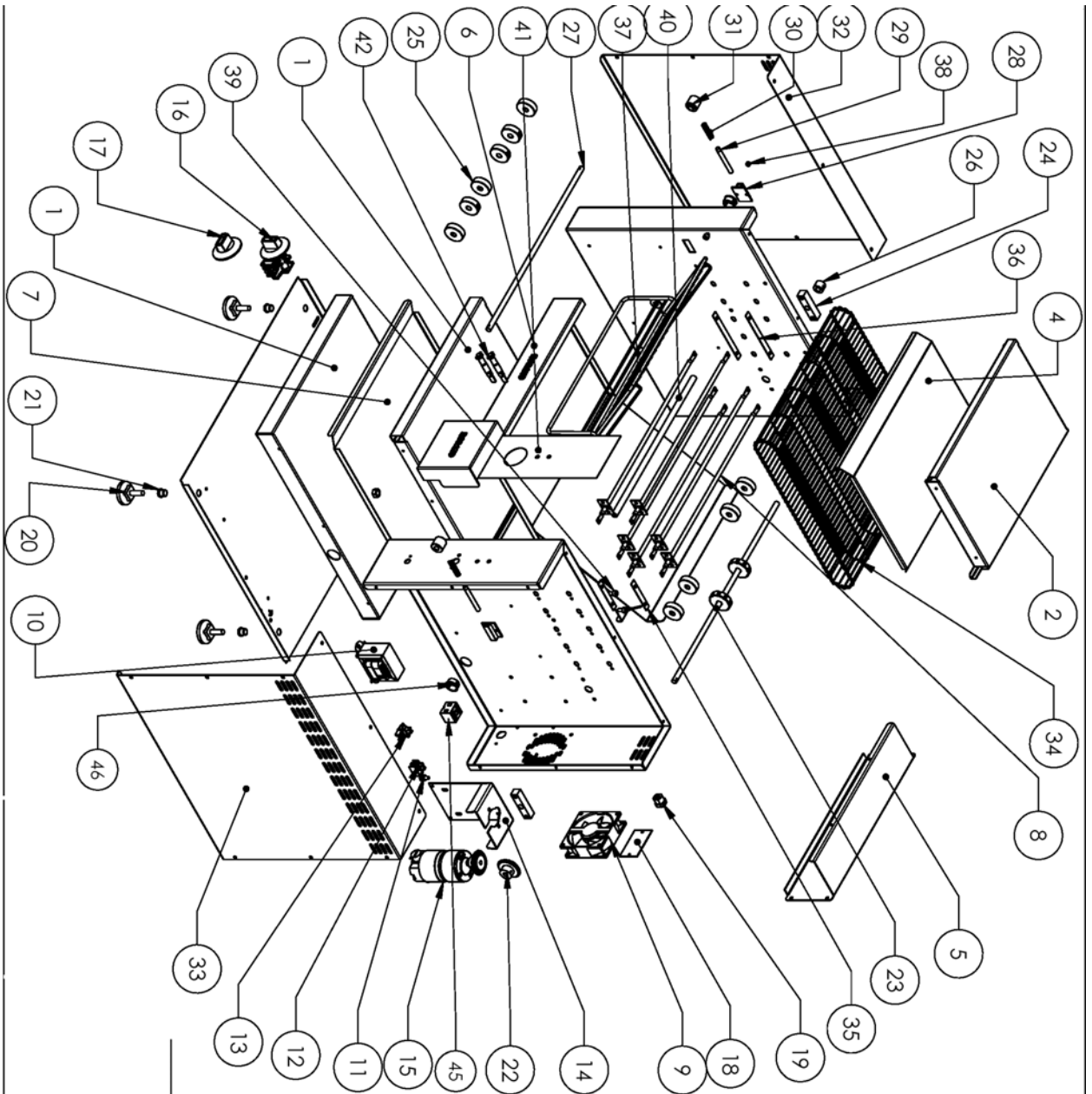
## **SPECIFICATIONS**

<b>Model</b>	<b>Power Source</b>	<b>Power Consumption</b>	<b>Nominal Dimensions</b>		
			<b>Width</b>	<b>Height</b>	<b>Depth</b>
TCR10	220-240 Volts AC	2015-2400 Watts	475mm	370mm	430mm
TCR15	220-240 Volts AC	2960-3520 Watts		not including chutes	not including chutes

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

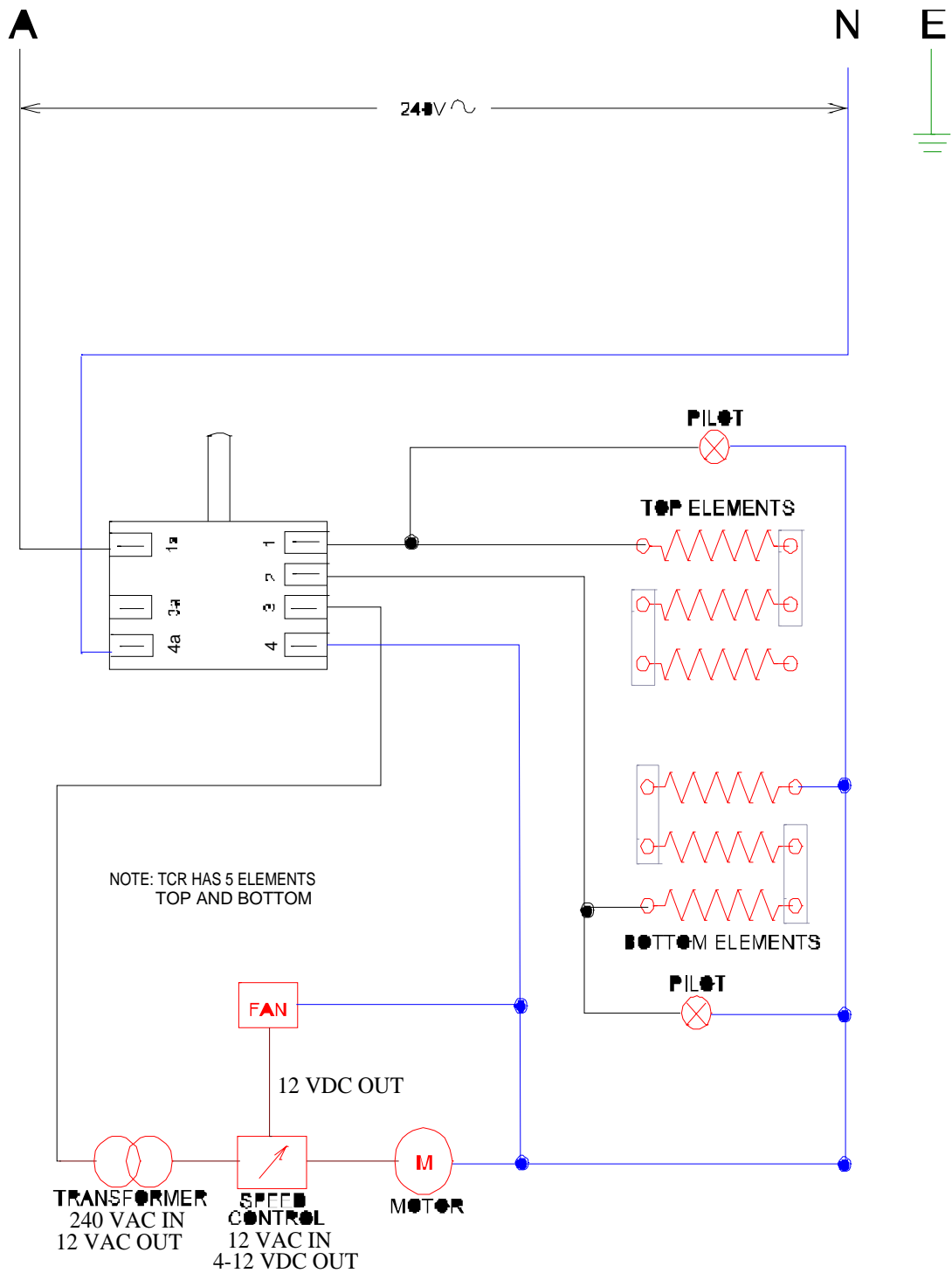
# EXPLODED DIAGRAM

Model: TCR10



ITEM NO.	QTY.	PART NO.
1	1	SS1425 - Body Assembly
2	1	SS0763 - Top
3	1	SS0818 - Exit Chute Assembly
4	1	SS0764 - Reflector
5	1	SS0762 - Back Panel
6	1	SS0765 - Upper Cumb Tray
7	1	SS0766 - Lower Cumb Tray
8	6	HC0021 - Element - 390W 80V
9	1	EC0193 - DC Fan
10	1	ES0009 - Transformer
11	1	<b>MSS0388 - Earth Screw Assembly</b>
12	1	EC0030 - Terminal Block Bakelite
13	1	<b>EC0345 - Terminal Block</b>
14	1	SS0771 - Motor Bracket
15	1	ES0163 - Motor Gbox and Bay Gear
16	1	ES0168 - Rotary Switch & Plain Knob
17	1	ES0026 - Speed Controller & Knob
18	1	NS0001 - Rating Plate Assembly - Plain
19	1	PC0060 - Cord Clamp 10A
20	4	PS0011 - Foot Set & Nuts
21	4	MC0279 - Nutset - M8 Thin Sheet
22	1	MC0296 - Bevel Gear Conveyor Drive Shaft
23	1	MS0076 - Drive Shaft & Cogs Complete
24	2	MC0293 - Bearing Block
25	10	MC0290 - Conveyor Belt Shaft Roller
26	1	MS0082 - Collar
27	1	MS0077 - Conveyor Belt Idler Shaft
28	2	MS0078 - Guide Block
29	2	MC0294 - Guide Rod
30	2	MC0374 - Spring Guide Rod
31	2	MC0117 - Idler Shaft Bush
32	1	SS0769 - LH Side Cover
33	1	SS0770 - RH Side Cover
34	1	MS0116 - Conveyor Belt Assem
35	2	SS0722 - Short Busbar
36	2	SS0722 - Long Busbar
37	1	MC0292 - Teaster Inlet Chute
38	2	MS0081 - Sleeve
39	4	MC0547 - M5 x 10 Socket Head Screw
40	1	MC0083 - Support Bar
41	1	NC0089 - Label TCR10
42	2	EC0194 - Pilot - 6mm Amber, T120
43	3	MC0380 - Split Pin - Ø2.5 x 25mm
44	2	MC0592 - Washer - Ø5.16 x Ø3.4 MS ZP
45	1	EC0031 - Porcelain Steatite Terminal Block
46	2	PC0275 - Bush - Nylon Ø3.4-inch
47	1	SS1914 - Optional Speed Controller Cover
48	1	MC0688 - Nut M4 Stainless
49	1	MC0689 - Screw M4 x 35 PH SS

# CIRCUIT DIAGRAM\*



## Models: TCR10, TCR15

**\*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.**

## TOASTING ADVICE

### **An excerpt from an article published by Roband Australia**

Regardless of the brand, any radiant heat toaster will run into problems when faced with the nasty prospect of fresh bread. The reason for this is simple; the high moisture content in fresh bread acts to counter the toasting effect. The moisture in each slice is driven down through the body of the bread (ie the top dries out faster) resulting in the top of the bread toasting before the bottom.

It is annoying for several reasons.... Primarily commercial restaurants and cafes want their toast done as fast as possible, but high moisture content slows this toasting down, and the uneven toast produced can be quite frustrating.

The solution to this is very simple and widely known; the bread needs to be a day old before toasting. By using day old bread you effectively bypass the problem of moisture content, as most breads will have lost a significant portion after a single day. Some breads have particularly high moisture contents and these may retain a higher level of moisture than your standard Sunblest or Tip Top.

Toasting can be further improved by ensuring that the bread is not stored in a fridge or cool-room prior to toasting. Refrigerated bread will not only start the bread cold and extend the toasting time further; it will also serve to retain within the bread the very moisture we are trying to get rid of.

Day old bread will prevent most of the problems, but there is one complaint that cannot be solved quite so easily. If the toasting is uneven front to back (this is in a grill toaster) then you do not have an easily rectifiable dilemma. As with the Grill you all use at home, the toast in these machines will always toast faster at the back than the front.

The reasons for this are obvious when you think about it; the rear of the grill is closed, the front is open, so you lose a lot more heat out of the front than out of the back. In designing larger units the rear elements are installed closer to the food product, but with differences in the expansion/contraction of the elements in each unit, coupled with varying environmental factors (such as air-conditioning), it is impossible to build a unit that will perform identically in all surroundings. Once these units are in situ however, and have had a chance to "burn in", it is possible to bend the *steel* elements (when they are COLD!) slightly toward or away from the toasting rack to fine tune performance. In the majority of cases the differences in the degree of toasting are so small as to not warrant the effort, but it is an option worth considering nonetheless.

If you have a need to fine-tune the toasting of any **steel** element toaster (if the elements are glass you will not be able to achieve this fine-tuning) please contact our engineering department for a little advice before bending anything.

## **NOTES**

(Use this section to record preferred cooking speeds for different bread types)

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(Use this section to record preferred cooking speeds for different bread types)



# ROBAND – Built To Last!

## 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: \_\_\_\_\_

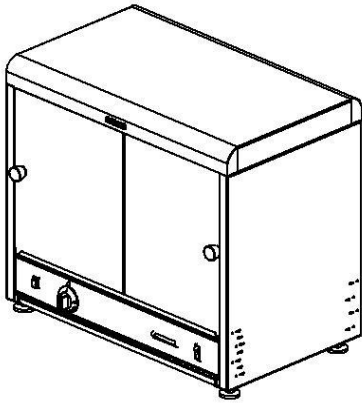
NAME OF DEALER: \_\_\_\_\_

**PLEASE RETAIN THIS SECTION FOR YOUR RECORDS**

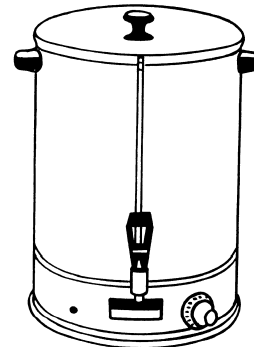
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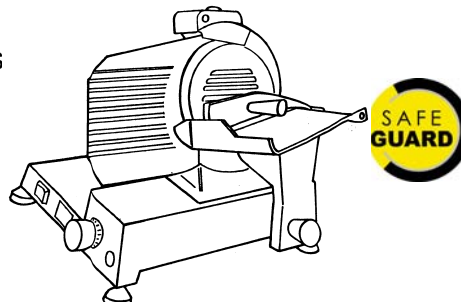
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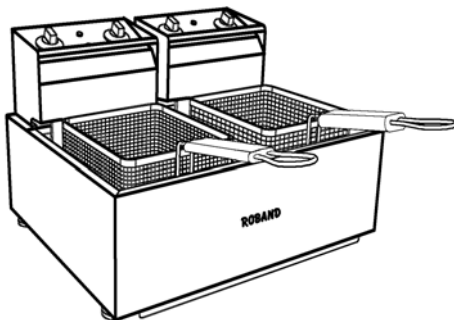
$\pi$ -Plus  
Pie & Food Warmers



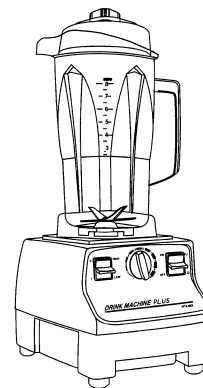
Hot Water Urns



NOAW Slicers



High Performance Deep Fryers



**Worlds #1  
Blender**

Vitamix Blenders

Manufactured/Imported in Australia by  
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