



Manufactured By



Instruction Manual

FREE STANDING FRYERS



AF812, AF812R,
AF813, AF813R

Version 7

AF822

Version 6



CONTENTS

Product Features	2
Specifications	2
Parts Included	2
Safety Instructions	3
Cleaning & Maintenance	3
Installation	4
Operation	5
Troubleshooting	8
Spare Parts	9
Circuit Diagram	10
Warranty	12

PRODUCT FEATURES

- Swing Up Ultra-Durable Stainless Steel Elements
- Easy Clean Tank with Lockable 1" Drain
- Adjustable Legs & Rear Castors
- Digital LED Temperature Display
- Fish Plate & Fish Plate Lifter
- Stainless Steel Baskets
- Cook/Idle Selector Switch

SPECIFICATIONS

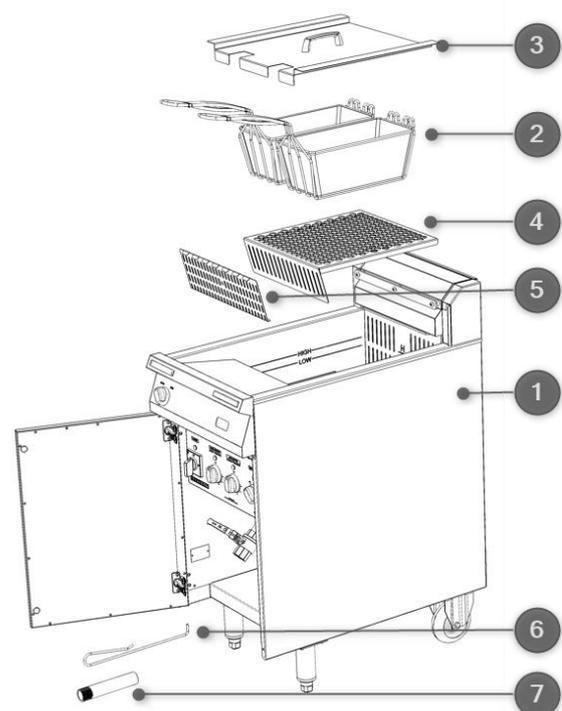
Model	Power (kW) (400VAC 3 PHASE + NEUTRAL)	Size (mm)			Weight (kg)	Oil Volume (L)	Recommended Batch Load per Basket (kg)
		W	D	H			
AF812	14.5	450	800	1080	75	29	
AF812R	16.6						
AF813	16.6	600	800	1080	87	39	1.25
AF813R	21.5						
AF822	14	450			113	15	

*Specifications subject to change

PARTS INCLUDED

1. AF Fryer
2. Fryer baskets
3. Tank lid/lids
4. Fish plate
5. Strainer
6. Fish plate lifter
7. Drain pipe extension
8. Instruction 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 despatch of machine within 24 hours of receipt. No claims will be accepted after this period.



SAFETY INSTRUCTIONS

Read all Instructions and safety warnings prior to use. Keep user manual for future reference.

Service and repair should only be performed by qualified technicians who have read and understand this manual.

Personnel must be trained prior to operating this appliance.

This product is suitable for commercial use only.

This machine 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.

Keep out of reach from children.

Avoid contact with the exterior of this machine as surfaces can get hot.

Do not position appliances where hot surfaces may be accidentally touched.

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

Regularly inspect the supply cord/plug and discontinue use immediately if damage is found. Return to manufacturer or authorised repairer for repair prior to use.

This machine contains no user-serviceable parts. Roband Australia®, one of our agents, or a similarly qualified person(s) should carry out repairs.

Keep cord away from heated surfaces.

Do not remove any cover panels from the machine.

Roband will accept no liability if:

- Non-authorized personnel have tampered with the machine

- The instructions in this manual have not been followed
- Non-original spare parts are used
- There is any damage to the unit

CLEANING & MAINTENANCE

CAUTION: Disconnect power and allow machine to cool before cleaning.

CAUTION: Steel cutting processes used in the construction of this appliance can result in sharp edges. Avoid contact with sharp edges during cleaning and maintenance.

Do not clean with the use of a water jet or immerse in water.

Do not use caustic or abrasive cleaning products as they will damage the appliance.

With the exceptions of the cooking baskets, lids, fish plates and strainers, never immerse in water for cleaning or any other purpose.

The fryer should be cleaned out daily, or more often if necessary.

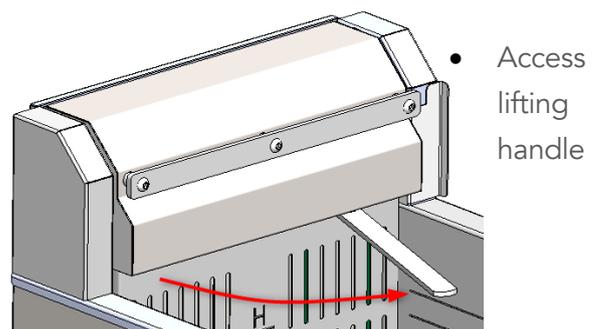
Wipe all surfaces of the appliance with warm soapy water using a damp non-abrasive cloth.

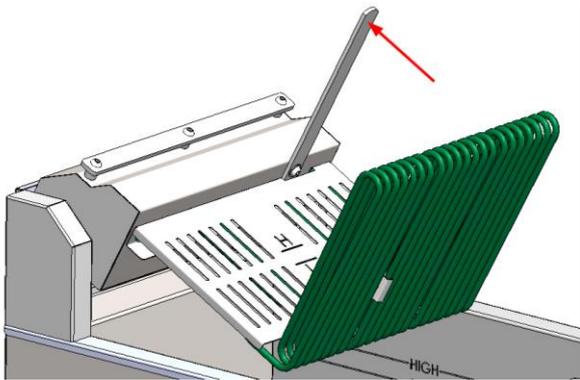
Regular cleaning will prevent a build-up of oils and keep the appliance looking new.

Filter the cooking oil daily if the fryer is constantly in use.

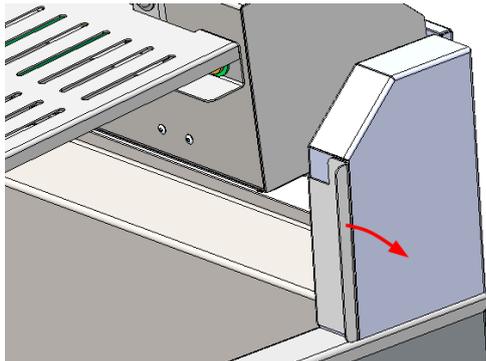
TO EXTRACT ELEMENTS FROM THE TANK

- turn off machine and wait until cool
- remove fish plate using fish plate lifter (located inside the door)





- Lift elements until they latch open



- To lower elements, use release catch

INSTALLATION

These fryers are designed as floor mounted units. The unit can be moved by lifting underneath the display panel and pulling it along on the castors. Be careful when lifting. This is a heavy machine and can become unbalanced if lifted excessively.

Remove all packaging materials, tape, and any protective plastic from the appliance. Remove any glue residue from the protective plastic or tape using citrus cleaner.

Place the free standing fryer on a firm, level floor in the required position. The legs can be adjusted for slightly uneven floors.

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. Regardless of the situation, Roband Australia recommends 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.

Consideration should be given to securing the unit or limiting mobility if the unit is hard-wired. Appropriate standards should be consulted when any installation is undertaken to ensure compliance with all requirements.

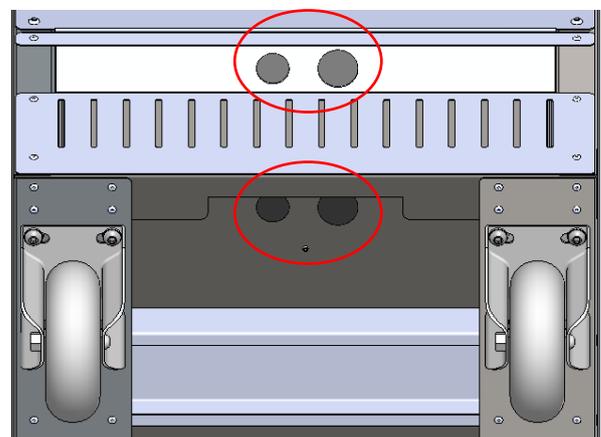
ELECTRICAL CONNECTION

See specification table for fryer electrical data.

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

A licensed electrician must install this fryer to comply with national installation codes and regulations. The fryers are supplied ready for connection to a three phase, plus neutral and earth mains supply. Means for disconnection from supply must be incorporated in the fixed wiring in accordance with the wiring rules.

WARNING - THIS UNIT MUST BE EARTHED.



CABLE ACCESS OPTIONS

USE SUITABLE CABLE GLAND

Each fryer must be connected to an adequately protected power supply and an isolation switch mounted adjacent to, but not behind the fryer. This switch must be clearly marked and readily accessible in case of fire.

WARNING: Do not power on the unit without oil in the tank.

OIL TYPES

EXTRA VIRGIN OLIVE OIL

The flash point of Extra Virgin Olive Oil is considerably lower than the more refined Olive oils and should not be used for high temperature frying.

TALLOW-BASED (BEEF) FATS

The most commonly used fat due to its cheaper cost and relatively longer fry life. This medium is not recommended due to its association with increased risk of heart disease.

LIQUID VEGETABLE OILS

While most vegetable oils are recommended for cooking, many of them are not suitable for deep-frying. Higher temperatures break down the oil faster and by-products often have an unpleasant flavour and may also have an association with increased risk of heart disease.

HARDENED/CREAMED VEGETABLE OILS

These products may have a longer fry life than their liquid oil equivalents, but the components added during the hardening process increase the risk of heart disease.

The Heart Foundation recommends frying oils that have a nutrient profile taking all these factors into account. These include:

1. Oils from specially bred seeds e.g. Sunola, Liquid Gold
2. Industry blends of fats and oils

OPERATION

OIL LEVEL

A high & low oil level limit has been etched into the side of the tank. The upper and lower lines of the etched marking indicate the upper and lower oil level limits.

The danger of fire exists if the oil level is below the minimum indicated level.

The danger of surge boiling exists if the oil is above the maximum indicated level.

The danger of surge boiling also exists if over-wet or too large a load is used

Refer to the specifications page for the volume of oil required for your particular model.

FILLING WITH LIQUID OIL

Fill the tank with the required volume of oil using the following procedure.

- Ensure all controls are OFF, the drain valve is closed and the elements are cold.
- Place the strainer in position, lower the elements and place the fish plate in position.
- Fill the tank with the required volume of oil.
- The fryer is now ready for cooking.

THE MELT CYCLE - SOLID OIL

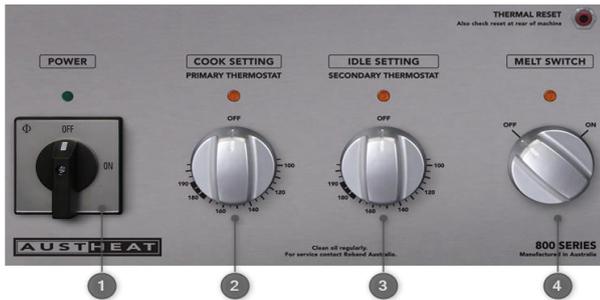
If solid oil or shortening is preferred this may be melted after filling by using the melt switch and the following procedure.

- Ensure all controls are OFF, the drain valve is closed and the elements are cold.
- Place the strainer in position and lower the elements. Do not place the fish plate into the tank at this time.
- Fill the tank with solid oil/shortening to sufficiently cover the elements.
- Switch the fryer ON at the main isolating switch.
- With the thermostat selector switch set to the PRIMARY position, set the primary thermostat to 120°.
- Switch the melt switch to ON.
- Melt time approx. 40mins
- While melting, additional solid oil will need to be added to achieve the correct oil level
- On completion, turn off melt switch and install fish plate using the supplied fish plate hook.
- The fryer is now ready for cooking.

MACHINE CONTROL

The controls are accessed via the front door, located below the front display panel.

SINGLE TANK FRYERS



DISPLAY PANE LAYOUT

SINGLE TANK FRYERS



DOUBLE TANK FRYER



DOUBLE TANK FRYER



1. MAIN ISOLATING (ON/OFF) SWITCH

- Switches machine power on/off

2. PRIMARY (COOK) THERMOSTAT

- Controls the temperature of the oil when COOK/IDLE SWITCH positioned to COOK

3. SECONDARY (IDLE) THERMOSTAT

- Controls the temperature of the oil when COOK/IDLE SWITCH positioned to IDLE
- IDLE places the Fryer at a reduced temperature set by the secondary thermostat. This provides faster recovery time to cook temperature whilst saving power during low use periods.
- The secondary thermostat can be used as a redundant control thermostat if the primary thermostat fails.

4. MELT SWITCH

- Activates the melt cycle for solid oil. See section the Melt Cycle - Solid Oil

1. COOK/IDLE SELECTOR SWITCH

2. THERMOMETER - OIL TEMPERATURE DISPLAY

DOUBLE TANK MACHINES

3. THERMOMETER - OIL TEMPERATURE DISPLAY – RHS TANKS

4. COOK/IDLE SELECTOR SWITCH – RHS TANK

Note that for double tank model (AF822), the controls are duplicated for the left and right tanks.

HEATING UP THE OIL

1. Fill the fryer tank with oil as described above.
2. Rotate the main switch to the "ON" position. The green pilot light will illuminate, indicating that the power is on.
3. Rotate the COOK/IDLE selector switch/witches to the COOK position.
4. Rotate the primary thermostat knob to select the desired cooking temperature. Roband Australia recommends a setting of between 170° and 180°C.

When the machine is heating, the amber pilot light adjacent to the thermostat knob will illuminate. When the oil has reached the set

temperature the amber pilot light will be extinguished.

The thermostat will then continue to cycle on and off, maintaining the set temperature. The amber pilot light will cycle on and off with the thermostat.

The real time, fluctuating oil temperature is measured and displayed on the digital display on the control panel. Note: This is not a static value equal to the set temperature of the thermostat.

COOKING

Do not cook food until the oil has reached the desired cooking temperature.

Do not overfill the baskets. . Refer to the specifications page to determine the maximum basket load.

Lower the filled baskets into the oil carefully. Shaking the baskets occasionally during cooking will help prevent the food from sticking together.

Cooking time will vary with the type of food product being cooked and experience should guide you.

To obtain the optimum results from your fryer we recommend the following guidelines.

- Keep salt away from the cooking oil. Salt degrades the oil.
- Check your oil to food ratio, 6:1 oil to food is recommended.
- Top up the cooking oil regularly.

THERMAL CUT-OUT

These fryers have **TWO** safety thermostats (or in the case of the AF822, **FOUR**). They function to remove power from the cooking elements when any of the below scenarios are met:

- The oil reaches a dangerous temperature.
- The oil volume drops below the low level marker.

- Cooking elements are not sufficiently submerged in oil/ exposed to air.

If any of these conditions occur, one or both thermal cut-outs will trip, cutting power to the elements.

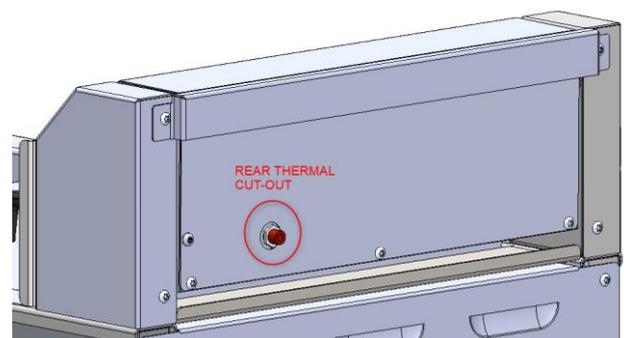
The symptoms of a trip of the rear thermal cut-out are:

- Power pilot light (green) still illuminated (assuming main switch is on)
- Thermostat pilot lights off (regardless of thermostat knob position and oil temperature)
- Melt switch pilot off (either switch position)
- Oil temperature on digital display dropping to ambient

The symptoms of a trip of the front thermal cut-out are:

- All pilot lights are still functional
- Oil temperature on digital display dropping to ambient
- Thermostats never cycle off (assuming the thermostat setting is above the temperature on the digital display)

The thermal cut-out reset button locations are given below:



When tripped, a red button on the device will protrude out from the panel where it is located. If the thermal cut-out has tripped, it indicates that there is an underlying problem that has caused the oil to reach a dangerous temperature.

Note: It is important to understand that old, dirty or low level oil can contribute to nuisance tripping of the thermal cut-outs. Always ensure that your oil is maintained and replaced when necessary.

If a thermostat has failed for the first time:

1. Switch the fryer OFF and allow it to cool to approximately 100°C.
2. Visually determine which of the two thermal cut-outs has tripped.
3. Reset the thermal cut-out by pressing the red reset button. The control is reset when the button remains depressed. An audible click will also be heard.
4. Re-set the control thermostat to the normal operating temperature and observe the unit closely. If the unit trips the thermal cut-out again, continue to step 5. If no cut-out occurs within an hour, continue to use the machine and monitor the temperature of the oil.
5. If the thermal cut-out switch trips again, set the thermostat selector switch to the SECONDARY/IDLE position. This procedure assumes you were using the primary thermostat. If you were using the secondary thermostat when the fault occurred, then select the PRIMARY/COOK position in this procedure.
6. Cooking can now resume.

If the fryer continues to perform without any further tripping of the thermal cut-out, it is likely that the thermostat in use at the time is faulty.

This should be attended to by qualified electrical personnel.

If the thermal cut-out trips again after following the above procedure, it indicates that there is a serious electrical problem that needs to be addressed immediately. In such cases follow the procedure below.

1. Turn OFF the fryer immediately. There may be a danger of fire.
2. DO NOT reset the thermal cut-out.
3. Seek advice from qualified electrical personnel. They will be able to check the fryer for faults and make any necessary repairs.

Resume operation of the fryer only after it has been cleared for use by the electrical personnel charged with the repair.

TROUBLESHOOTING

If the fryer does not function check the following points before calling for service.

- The power is switched "on", both on the unit and at any other point that supplies power to the machine (eg an isolating switch on the wall).
- The mains power is not faulty.
- The temperature has been set correctly and the thermal cut-out has not tripped. Refer to the "Thermal Cut-Out" section previous for more information on this control.
- The thermostat knobs are not loose or broken, rendering the thermostats inoperable.
- The circuit breakers located inside the door behind the drains are all in the "on" position".

→ .

SPARE PARTS

Common

EC0184	Pilot - 6.3mm Amber, 2-piece T120
EC0206	Pilot - 6.3mm Green, 2-piece T120
EC0245	Rail Mounted Terminal Block Red 65A
EC0246	Rail Mounted Terminal Block Blue 65A
EC0247	Rail Mounted Terminal Block- Earth
EC0249	Rail Mounted Terminal Block - Link (2 pole)
EC0257	Circuit Breaker - 40A, miniature (3KA)
EC0258	Circuit Breaker - 6A, miniature (3KA)
EC0367	Long Roller Microswitch
ES0206	Switch - 2 Pole Changeover & Alu Knob
ES0212	Microswitch, Arm and Bracket
ES0231	Digital Thermometer - Modified
HC0141	Element - 125W 230V
MC0067	Gland - Universal Stuffing
MC0074	Lifter - Donut / Fish Plate
MC0093	Clamp - cable
MC0609	Adjustable Leg - 150mm S/S Leg, Insert & Mounting Plate
MC0610	Castor
MC0611	Basket - Large Fryer
MC0691	Valve - Drain, 1" ball with lockable lever
MC0846	Knob & Spring-Roband Satin Finish-6mm 0°
MS0355	Thermometer Probe (K Type Thermocouple) , Washer & Nut
MS0371	Hinge - Door
MS0386	Drain Pipe & Ball Valve Assembly - 1" ball lockable
SS1888	Circuit Breaker Cover
TC0001	Energy Regulator (includes nut)
TC0026	Thermostat - Limit, 240°C -13K
TS0005	Thermostat - 205°C & Plain Knob

AF812

EC0218	Switch - Rotary, Mains Isolator - 4 pole 25A per pole
EC0256	Contactor - 30A 240V/50Hz
HC0149	Element - 4800W 230V
PC0317	Washer Klingerite 27mm x 17mmID
SS1813	Lid Assembly
SS1877	Door Assembly
SS1955	Strainer
SS1966	Fish Plate

AF812R

EC0232	Switch - Rotary, Mains Isolator - 4 pole 32A per pole
EC0259	Contactor - 40A 240V/50Hz
HC0151	Element - 5500W 230V (for 18kW machines)
SS1813	Lid Assembly
SS1877	Door Assembly
SS1955	Strainer
SS1966	Fish Plate

AF813

EC0232	Switch - Rotary, Mains Isolator - 4 pole 32A per pole
EC0259	Contactor - 40A 240V/50Hz
HC0151	Element - 5500W 230V (for 18kW machines)
SS1832	Lid Assembly

AF813R

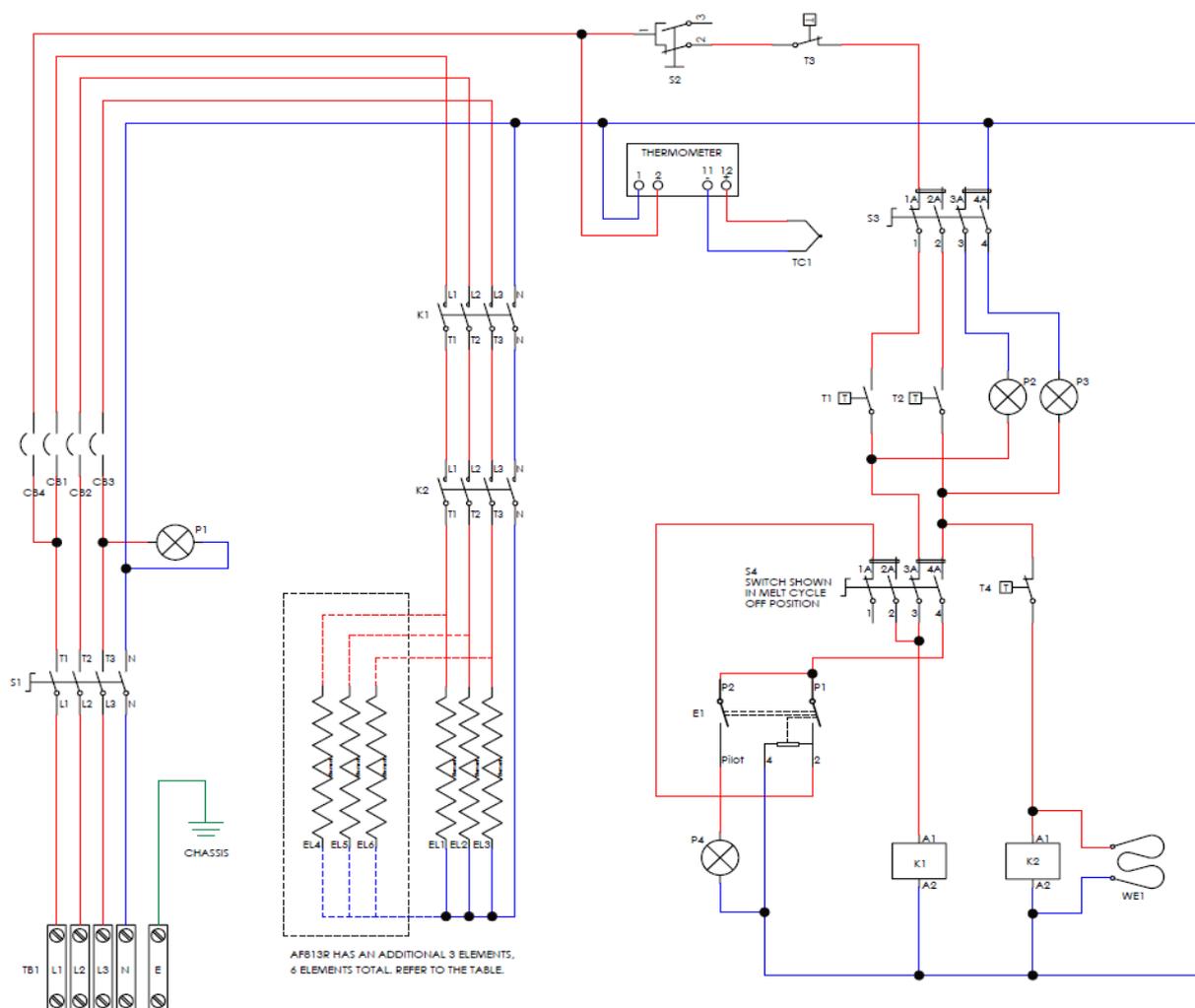
EC0259	Contactor - 40A 240V/50Hz
EC0272	Switch - Rotary, Mains Isolator - 4 pole 40A per pole
HC0149	Element - 4800W 230V (For 15kW Machines & 813R)
HC0153	Element - 2300W 230V (Fryer)
SS1832	Lid Assembly

AF822

EC0218	Switch - Rotary, Mains Isolator - 4 pole 25A per pole
EC0256	Contactor - 30A 240V/50Hz
EC0260	Switch - Rocker Changeover 2-pole
HC0153	Element - 2300W 230V (Fryer)
SS1870	Fish Plate
SS1871	Strainer
SS1877	Door Assembly
SS1889	Lid Assembly

CIRCUIT DIAGRAM

MODELS: AF812, AF812R, AF813, AF813R



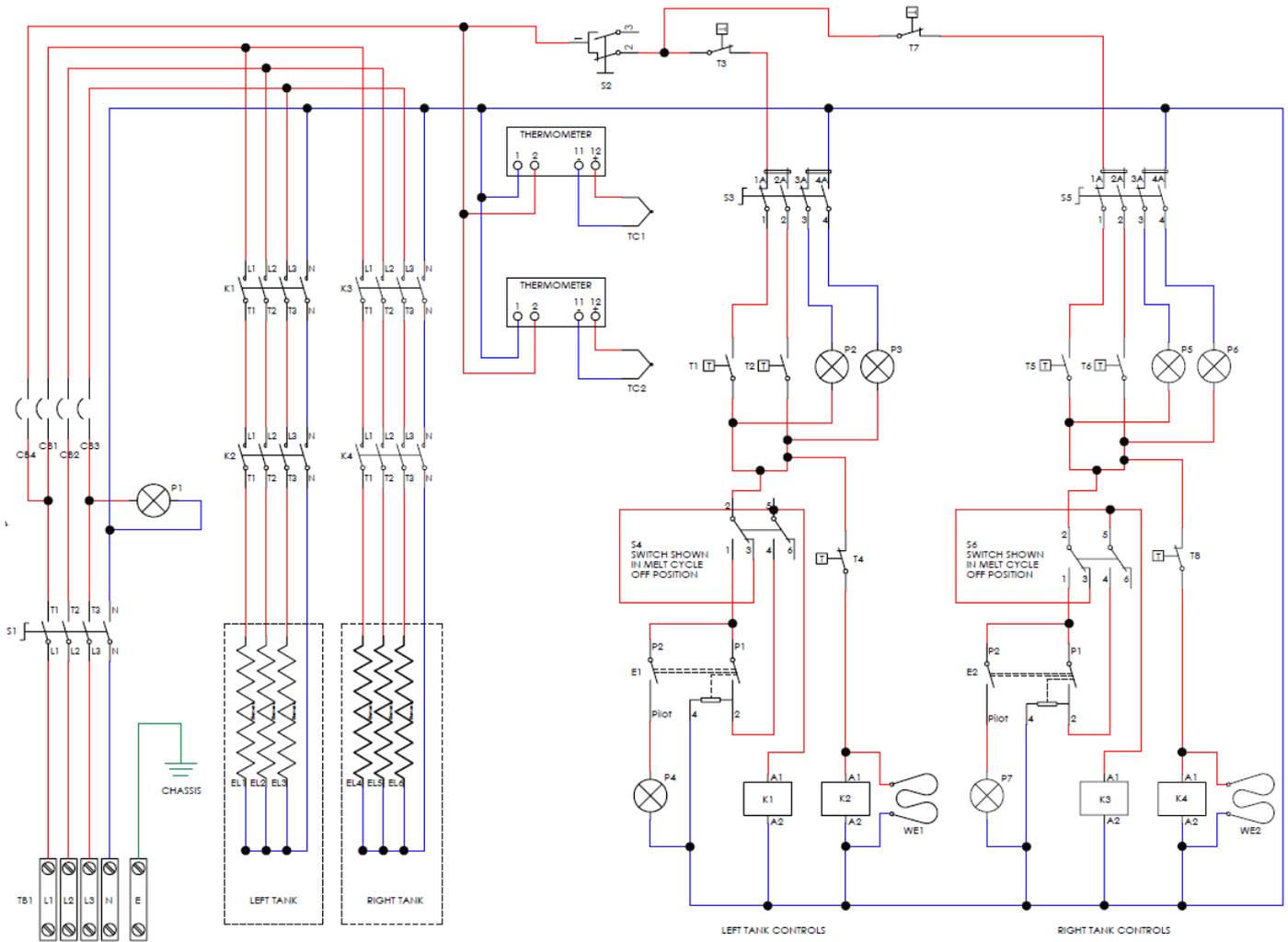
ITEM	PART No.	DESCRIPTION
TB1	VARIOUS	TERMINAL BLOCK
S1	EC0232	MAIN SWITCH - ON / OFF
S2	ES0212	MICROSWITCH - ELEMENT BOX TILT
S3	ES0206	COOK / IDLE SWITCH
S4	ES0206	MELT CYCLE SWITCH - ON / OFF
K1	EC0552	CONTACTOR - 40A
K2	EC0552	CONTACTOR - 40A
CB1	EC0257	CIRCUIT BREAKER - 40A
CB2	EC0257	CIRCUIT BREAKER - 40A
CB3	EC0257	CIRCUIT BREAKER - 40A
CB4	EC0258	CIRCUIT BREAKER - 6A
P1	EC0206	PILOT LIGHT - GREEN
P2	EC0184	PILOT LIGHT - AMBER
P3	EC0184	PILOT LIGHT - AMBER
P4	EC0184	PILOT LIGHT - AMBER
T1	TS0005	THERMOSTAT - 205°C, PRIMARY
T2	TS0005	THERMOSTAT - 205°C, SECONDARY
T3	TC0026	LIMIT THERMOSTAT - 240°C, ELEMENT
T4	TC0026	LIMIT THERMOSTAT - 240°C, TANK
E1	TC0001	ENERGY REGULATOR - MELT CYCLE
WE1	HC0141	WHETTING ELEMENT - CONTROL CIRCUIT, 125W 230V
TC1	MS0355	K TYPE THERMOCOUPLE

AF812 ELEMENTS		
ITEM	PART No.	DESCRIPTION
EL1	HC0149	ELEMENT - 4800W 230V
EL2	HC0149	ELEMENT - 4800W 230V
EL3	HC0149	ELEMENT - 4800W 230V

AF812R AND AF813 ELEMENTS		
ITEM	PART No.	DESCRIPTION
EL1	HC0151	ELEMENT - 5500W 230V
EL2	HC0151	ELEMENT - 5500W 230V
EL3	HC0151	ELEMENT - 5500W 230V

AF813R ELEMENTS		
ITEM	PART No.	DESCRIPTION
EL1	HC0149	ELEMENT - 4800W 230V
EL2	HC0149	ELEMENT - 4800W 230V
EL3	HC0149	ELEMENT - 4800W 230V
EL4	HC0153	ELEMENT - 2300W 230V
EL5	HC0153	ELEMENT - 2300W 230V
EL6	HC0153	ELEMENT - 2300W 230V

MODELS: AF822



ITEM	PART No.	DESCRIPTION
TB1	VARIOUS	TERMINAL BLOCK
S1	EC0218	MAIN SWITCH - ON / OFF
S2	ES0212	MICROSWITCH - ELEMENT BOX TILT
S3	ES0206	COOK / IDLE SWITCH
S4	EC0260	MELT CYCLE SWITCH - ON / OFF
S5	ES0206	COOK / IDLE SWITCH
S6	EC0260	MELT CYCLE SWITCH - ON / OFF
K1	EC0552	CONTACTOR - 40A
K2	EC0552	CONTACTOR - 40A
K3	EC0552	CONTACTOR - 40A
K4	EC0552	CONTACTOR - 40A
CB1	EC0257	CIRCUIT BREAKER - 40A
CB2	EC0257	CIRCUIT BREAKER - 40A
CB3	EC0257	CIRCUIT BREAKER - 40A
CB4	EC0258	CIRCUIT BREAKER - 6A
P1	EC0206	PILOT LIGHT - GREEN
P2	EC0184	PILOT LIGHT - AMBER
P3	EC0184	PILOT LIGHT - AMBER
P4	EC0184	PILOT LIGHT - AMBER
P5	EC0184	PILOT LIGHT - AMBER
P6	EC0184	PILOT LIGHT - AMBER

P7	EC0184	PILOT LIGHT - AMBER
T1	TS0005	THERMOSTAT - 205°C, PRIMARY
T2	TS0005	THERMOSTAT - 205°C, SECONDARY
T3	TC0026	LIMIT THERMOSTAT - 240°C, ELEMENT
T4	TC0026	LIMIT THERMOSTAT - 240°C, TANK
T5	TS0005	THERMOSTAT - 205°C, PRIMARY
T6	TS0005	THERMOSTAT - 205°C, SECONDARY
T7	TC0026	LIMIT THERMOSTAT - 240°C, ELEMENT
T8	TC0026	LIMIT THERMOSTAT - 240°C, TANK
E1	TC0001	ENERGY REGULATOR - MELT CYCLE
E2	TC0001	ENERGY REGULATOR - MELT CYCLE
EL1	HC0153	ELEMENT - 2300W 230V
EL2	HC0153	ELEMENT - 2300W 230V
EL3	HC0153	ELEMENT - 2300W 230V
EL4	HC0153	ELEMENT - 2300W 230V
EL5	HC0153	ELEMENT - 2300W 230V
EL6	HC0153	ELEMENT - 2300W 230V
WE1	HC0041	WHETTING ELEMENT - CONTROL CIRCUIT, 125W 230V
WE2	HC0141	WHETTING ELEMENT - CONTROL CIRCUIT, 125W 230V
TC1	MS0355	K TYPE THERMOCOUPLE
TC2	MS0355	K TYPE THERMOCOUPLE

WARRANTY

The warranty conditions set out below are in addition to any warranties implied or governed by law.

Roband Australia warrants that this appliance shall be delivered free from defects in material and workmanship. The warranty for this product is offered to the original purchaser, to be free of fault in both workmanship and materials for a period of 12 months from date of purchase. Roband's obligations pursuant to this warranty are limited to the repair or replacement of the defective goods or materials, at its discretion and subject to the terms contained within this Warranty statement.

The following conditions apply:

The product must be installed, maintained and used under normal operating conditions within the scope of the operating instructions.

All warranty claims must be submitted to Roband or an authorised Roband dealer, and Roband authorisation must be granted prior to repairs being carried out. Proof of purchase is required for any repair authorisation.

Warranty is back to base, meaning delivery to and collection of your product to Roband or an authorized service agent is the responsibility of the purchaser.

Where a product cannot be returned back to base, on-site warranty can be arranged by prior agreement.

The following exclusions apply:

Claims or faults arising from misuse, neglect, transport damage or other mechanical damage, including but not limited to; door's, hinges & interlock switches etc., other than those arising from manufacture or material defects. Where relevant, glass, Teflon® and lamps are not included in this warranty and RCD tripping due to moisture absorption by Tubular Heating Elements is not a warranty fault.

Roband or any subsidiary company or Agent shall not be liable for loss of profit or damage to other equipment and property except where it is in breach of the guarantees provided in accordance with applicable legislation.

Roband reserves the right to reject a warranty claim if it is not satisfied with the circumstances under which the fault occurred or where a product has been altered from its original specification.

For on-site repairs outside of capital city metropolitan areas, travel costs, service callout fee and related labour costs etc. are the responsibility of the claimant.

Any costs incurred for false claims or faults due to incorrect usage etc. are the responsibility of the claimant.

Any attempt to repair the product by non-Roband approved service personnel or the use of non-genuine parts will void the warranty agreement

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

Extended Warranty;

You are entitled to a five (5) year extended warranty on the fryer tank, a two (2) year extended warranty on parts, in conjunction with one (1) year labour coverage.

The extended warranty application form on the Roband website must be completed and submitted to Roband within 30 days of purchase.

For the name of your nearest Australian authorised service agent, please contact:

Roband Australia Pty Ltd
1 Inman Road,
Cromer, NSW, 2099, Australia
Warranty: 1800 268 848
Tel: +61 2 9971 1788
Email: sales@roband.com.au
Web: www.roband.com.au

For your nearest International distributor,
please visit:
<https://www.roband.com.au/worldwide/>